

# FISHERY MARKET NEWS

NOVEMBER 1944

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# FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE FISHERY INDUSTRIES

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## STORAGE TESTS ON FROZEN PINK SALMON

By Dorris L. Bucher\*

Of the five species of Pacific salmon, only pink salmon (*Oncorhynchus gorbusha*) is not generally frozen commercially. The freezing preservation of this species has been limited because of the development of discoloration and rancidity of the frozen fish after comparatively short storage periods. If a successful method of storing it in the frozen state could be developed, it is believed that a large market would be available. The canning process causes the color of pink salmon to fade from the deep pink of the fresh flesh to a pale pink. Freezing, however, causes no change in the normal attractive color, yielding a product having an appearance comparable to the more highly prized chinook salmon.

Very little work has been done on the freezing of this fish. Stansby and Harrison (1942) found that frozen pink salmon lost its flavor after one month's storage, and that in only two months' time, rancidity and discoloration had developed to make the fish almost unsalable. After four months, all samples were definitely rancid. Brining the fish not only did not inhibit rancidity, but actually accelerated its development.

In a recent report (1944) from the Fishery Products Laboratory in Ketchikan, Alaska, it was found that commercially prepared pink salmon steaks were definitely yellow along the skin edges after two or three months in storage at 0° F., and the flavor was slightly rancid. Whole glazed fish, however, kept for seven or eight months, and five-pound blocks of ice-glazed steaks could be stored for at least six months. Ice-glazed steaks in vacuumized cryovac latex bags were still good after 12 months.

In order to store frozen pink salmon satisfactorily, it is necessary to delay the rapid oxidation of the oils. Past experiments in this laboratory have indicated that antioxidants and oil dips had very little effect in retarding rancidity, but that when air was kept away from the fish, considerable improvement in keeping quality resulted. Accordingly, a series of experiments was conducted to study various methods of keeping the fish out of contact with air.

For control samples (A), duplicating the usual commercial practice, steaks were individually wrapped in a moisture-vapor-proof cellophane paper and packed into five-pound fillet boxes.

Two sets of samples were packed in one-half pound flat tinsplate cans and sealed under 25 inches vacuum. One of these (B), was packed without water and to the second (C), was added sufficient water to cover the salmon steaks.

Since, at the present time, some locker-plant operators are recommending that their patrons freeze fish covered with water in glass jars, tests were made to determine the effectiveness of this method. Pieces of fish fillets were packed into two lots of glass jars. The first (D), was sealed immediately, while before sealing the second (E), just enough water

\* Chemist, Seattle Fishery Technological Laboratory.

was added to cover the fish and still leave a head space of about one and one-half inches. In no case did the jars break during the freezing or storage periods.

An effective means for preventing oxidation of fish fillets or steaks consists of covering them with an ice glaze and then wrapping in moisture-vapor-proof paper or otherwise protecting the glaze from evaporation. One series of pink salmon steaks was handled by a recently developed simplification of this procedure (F). The steaks were packed into 5-pound waxed-fibreboard fillet boxes, which had two 3/4-inch holes punched in each end. Each package was placed in a freezer until the contents were frozen, and then the entire box was immersed in water, which formed a glaze around the fish--the excess water running out of the holes.

All samples were stored in a refrigerated locker such as is available to the general public, and examinations were made periodically. The storage temperature was approximately 10° F. but varied considerably. The fish were examined in both frozen and thawed condition; thawed samples were wrapped in parchment paper, cooked in boiling water for twenty minutes, and examined organoleptically.

At the end of seven weeks, all samples were in good condition except sample (A) (control in cellophane) where the steaks were faded in color and were slightly rancid. Top steaks of sample (D) (glass jars) also had begun to fade and become rancid. Sample (f) (glazed sample) was in fair condition, but was also beginning to show signs of incipient deterioration.

After three months, sample (A) (control in cellophane) was definitely rancid while top slices of (D) (glass jars) were slightly rancid as was sample (F) (glazed sample). Both of the last two were rancid at the 5 months' examination period.

Samples (B) (vacuumized tin cans) and (C) (vacuumized tin cans with water) were still in very good condition at the end of nine months' storage. In sample (C), there seemed to be a general bleaching, and the flavor was not quite as good as in those cans which did not contain water. Top pieces of (E) (glass jars with water) showed slight rusting while the lower pieces had faded to a pale peach color. The fish was still edible although the flavor was flat. In sample (D) (glass jars), top pieces showed a good deal of rusting. Bottom slices, however, had good color, showed no visible signs of deterioration and tasted almost as good as the vacuum packed samples. Results of these storage tests are given in Table 1.

Table 1 - Summary of Storage Tests of Frozen Pink Salmon

Description	L e n g t h o f S t o r a g e			
	7 Weeks	3 Months	5 Months	9 Months
A. Cellophane-wrapped steaks packed in 5# fillet boxes.	Color fading; becoming yellow; very slightly rancid.	Definitely discolored; odor-rancid; flavor rancid.	Rancid; appearance very bad.	Darkened; blood spots very brown. Large amount of rusting. Very rancid.
B. Steaks packed in vacuumized tin cans.	Perfect condition.	Flavor normal; appearance normal.	Texture normal; appearance normal; flavor-good (best).	No deterioration; flavor good.
C. Steaks, covered with water, and packed in vacuumized tin cans.	Perfect condition.	Flavor normal; appearance normal.	Texture soft; appearance almost normal; flavor-good.	General bleaching of steaks and softening. Flavor slightly flat.
D. Fillets, packed in pint glass jars.	Top slices beginning to fade and become rancid.	Top slices slightly rancid; also discolored.	Appearance fair except top slices which were very much discolored. Rancid.	Top pieces rancid with good deal of rusting. Bottom slices of good color. No visible signs of rancidity. Almost as good as vacuum packed.
E. Fillets, covered with water, packed in pint glass jars.	Good condition; natural color.	Flavor normal; appearance normal.	Color good; flavor normal but not as good as tin packed.	Top pieces slightly rusting; lower piece faded; pale peach color; flavor-flat.
F. Glazed steaks packed in 5# fillet boxes.	Fair condition; beginning to fade.	Slightly rancid flavor; discolored-yellow spots-darkening of dark areas.	Rancid; appearance bad.	Very rancid odor. Rusting around sides of steaks; light yellow spots.

Conclusions--Although ordinary commercial methods of freezing and storing are not suitable for pink salmon, if this fish is vacuum packed it will keep in good condition in frozen storage for at least nine months.

It is possible that glazed fillets or steaks might be stored with some degree of success since such samples keep better than those wrapped in cellophane. Probably a glaze heavier than that used in the present experiments would be more effective, and in any case, the glazed block of fish should have some additional protection such as a waxed carton.

For freezing fish for home refrigerator locker use, reasonably good protection is afforded by packing the fish in glass jars, just barely covering the fish with water, but leaving a head space of about one inch, fastening on a tight lid and freezing. Pink salmon treated in this way will keep in good condition for about four months under average locker storage condition.

#### LITERATURE CITED

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Maurice E. Stansby and Roger W. Harrison, 1942. Preliminary Investigation of Methods for Freezing and Storing Fillets of Some Pacific Northwest Fish. Special Scientific Report No. 15, U. S. Fish and Wildlife Service, Washington, D. C.

O-O-O

#### STUDIES ON THE ICING OF FRESH-COOKED AND PEELED SHRIMP

By E. F. Kapalka and S. R. Pottinger\*

Due to restrictions on the use of metal (particularly tinplate) containers for the packaging and shipping of fresh-cooked and peeled shrimp, large quantities of this product have been packaged in fibre or paperboard containers. Although these packages have proven to be reasonably satisfactory from the standpoint of rigidity and resistance to crushing when packed in melting ice, there has been some question regarding the rate of cooling and maintenance of proper temperatures in the shrimp meat packed in these containers. When fresh-cooked and peeled shrimp are shipped under refrigeration to distant markets, the temperature of the product must be maintained at a low level to preserve the delicate flavor and insure sanitary quality. Therefore, studies were conducted to determine the rates of cooling of shrimp meat in various types of containers when iced under conditions similar to those which may be encountered in commercial practice.

Five-pound size containers of types now used by the industry for the packaging and shipping of fresh-cooked and peeled shrimp were employed. Containers used were:

1. Chemically-treated and lacquered blackplate--cylindrically shaped, having a capacity of one gallon.
2. Fibreboard--spirally wound, wax-coated, cylindrically shaped, having a capacity of one gallon.
3. Fibreboard--wax-coated, rectangular shaped, over which is fitted a full telescopic cover, and having a capacity of five pounds of shrimp meat.

Experimental Results--Five pounds of cooked and peeled shrimp were placed in each of the three types of containers and iced under varying conditions. Temperature changes occurring within the containers were followed by means of thermometers.

In the first series of tests, the containers were filled with shrimp meat at an initial temperature of about 80° F. and kept thoroughly surrounded with melting crushed ice throughout the test period. The rate of cooling was somewhat retarded in the fibre box, as shown in Table 1, and Figures 1 and 2. The walls of this container are considerably thicker than those of the other types of containers.

\* Technologists, stationed at the Technological Laboratory, College Park, Md.

1/ In the Gulf States, "cooked and peeled shrimp" usually are prepared by removing the heads and shells and boiling the raw meats in a weak brine; the sand veins may or may not be removed. The cooked meats are sold either as a fresh-cooked product, in which case they may be eaten without further preparation, or they are further processed by freezing.



Table 1--Temperature of Cooked and Peeled Shrimp Packed in Containers and Completely Surrounded with Crushed Ice

Location of Thermometer	Time elapsed Hours	Initial Temperature -- 80°F.			Initial Temperature -- 50°F.		
		Metal can	Fibre cylinder	Fibre box	Metal can	Fibre cylinder	Fibre box
Center of container	3.5	50	52	56	40.5	42.5	42
	7	38	40	41	34	35.5	35.5
1½-inch from container side	3.5	48	50.5	54.5	37.5	40.5	40.5
	7	36.5	39	40	33	34.5	35.5
Inside surface of container	3.5	37.5	40	46.5	33.5	36.5	38
	7	33.5	34	37.5	32.5	33	33

Since in the first series, the temperatures of the meats in each of the containers were still quite high after 3½ hours' refrigeration, the effect on the rate of cooling of preliminary chilling of the meat was studied in a second series of experiments. Shrimp meat, pre-chilled to about 50 F., was placed in the three types of containers and iced as before. The data, also in Table 1, show that the meat in each of the containers reached a safe temperature in about 3½ hours.

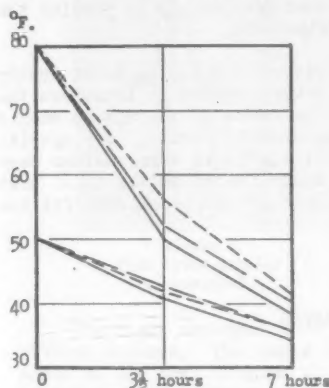


Figure 1--Containers completely surrounded with crushed ice. (Temperature in center of container.)

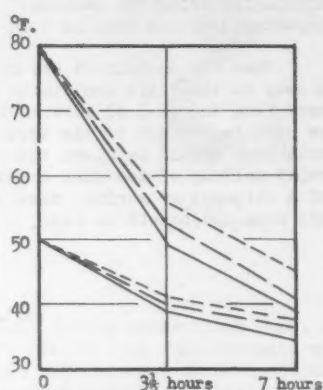


Figure 2--Container partly surrounded with crushed ice. (Temperature in center of iced portion.)

Two other series of tests were conducted in which only one-half of each container--including top, bottom, and sides--was surrounded with crushed ice, leaving the other half exposed to air temperature. In one series, shrimp meat at an initial temperature of about 80° F. was placed in the containers, and, in the other series, the meat was pre-chilled to about 50° F. before packing. The results are shown in Table 2. The differences in the rates of cooling in the three containers were not so marked in the series in which the shrimp meat had been pre-chilled. When warm shrimp meat was used, however, the cooling rate was much more rapid in the metal container.

Table 2--Temperature of Cooked and Peeled Shrimp Packed in Containers and Only Partly Surrounded with Crushed Ice

Location of Thermometer	Time elapsed Hours	Initial Temperature -- 80°F.			Initial Temperature -- 50°F.		
		Metal can	Fibre cylinder	Fibre box	Metal can	Fibre cylinder	Fibre box
Center of container	3.5	-	-	-	44	44	44.5
	7	-	-	-	38	38.5	39
Center of iced portion of container	3.5	49	52.5	56	39	40	41
	7	39	41	45.5	34.5	36.5	37.5
Center of uniced portion of container	3.5	56	64.5	70	-	-	-
	7	41.5	50.5	59.5	-	-	-
Inside surface of iced portion of container	3.5	-	-	-	34	35.5	38.5
	7	-	-	-	33	33	34.5
Inside surface of uniced portion of container	3.5	-	-	-	39	43	48
	7	-	-	-	37.5	39	47.5

**Discussion**--Although fish and shellfish are generally shipped with a sufficient quantity of ice to provide adequate refrigeration until the destination is reached, there may be times when the containers are improperly packed and the contents remain at elevated temperatures for excessively long periods of time. Sometimes, in an effort to fill an order as quickly as possible, the shipper may be tempted to place warm shrimp meat directly in the shipping container, ice it, and then ship it out immediately, with the expectation that the temperature of the meat will drop rapidly enough to prevent spoilage. Unfortunately, the relatively large air spaces between the individual shrimp meats in the containers are poor conductors of heat and, therefore, seriously retard the cooling process.

The results of the experimental work conducted on the rate of cooling of warm shrimp meat packed in the three types of containers and kept surrounded and covered with crushed ice, indicate that the temperature in the metal can decreases at a slightly greater rate. Even in the metal container, however, it requires at least seven hours to reach proper refrigerating temperatures.

A proper storage temperature, irrespective of the type of container, was obtained much more rapidly by quickly pre-chilling the shrimp meat to 50° F. before packaging, and then thoroughly icing the package. Pre-chilling can be accomplished very simply by dipping the unpackaged shrimp meat in cold brine or holding it in a refrigerator.

When the containers are only partly covered with ice, the rate of cooling is considerably slower in the fibre containers than in metal. Metal being a better conductor, transfers the heat from the un-iced portion of the containers. While ample quantities of ice always should be used regardless of the type of container in which shrimp meat is packed, very special attention should be given the icing of fibre packages, particularly in warm weather when rapid melting of ice will occur. As the cost of ice is a minor factor in the total cost of a shipment of shrimp, more space in the shipping container should be allowed for ice and more ice should be used.

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#### DRILL SAMPLING DEVICE FOR FISH LIVERS

##### I. CONSTRUCTIONAL DETAILS

L. G. McKee, F. B. Sanford, and G. C. Bucher\*

Since publication of the article "Preliminary Report on a Drill Sampling Device for Fish Livers," constructional details have been modified to improve the operation of the sampler, and considerable experience in its use has demonstrated that the device is practical for commercial adaptation. Another report<sup>2/</sup> gives instructions and precautions for most effective use of the sampler described here.

The sampler is designed specifically for use with livers in the standard five-gallon can employed on the Pacific Coast. Where the livers to be sampled are in containers of another size, appropriate modifications in the length and possibly other details of the sampler will have to be made. The design described here has given good results on fresh, unfrozen livers, and it will work well with soft-frozen livers. Sampling of hard-frozen livers, however, would require a more powerful motor.

The sampler (Figures 1 and 2) consists of five essential parts:

- |   |  |
|---|--|
| 1. Drive unit.  | 4. Sample bottle to receive cores.                             |
| 2. Auger for removing cores.                                  | 5. Guard to prevent auger from contacting bottom of liver can. |
| 3. Tube to enclose auger and direct cores into sample bottle. |  |

The drive unit is a standard model,  $\frac{1}{2}$  inch, heavy duty, electric drill with a rated speed of 1750 R.P.M. This type drill is particularly well adapted for use with the sampler because there is a convenient handle by which the device may be manipulated. Also the hous-

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1/Charles F. Shockey and F. Bruce Sanford, *Fishery Market News*, Vol. 6, No. 5, May 1944, pp. 9-10.

2/"Drill Sampling Device for Fish Livers," II. INSTRUCTIONS FOR USE. F. Bruce Sanford, Glenn C. Bucher, and Maurice E. Stansby. This issue, page 9.

ing just above the chuck is cylindrical in form, and machined true so that the clamp of the sampler tube may be readily attached or removed. It is important to choose a drill of light weight with the maximum power available within the given size. A  $\frac{1}{4}$  inch, heavy duty drill of the best quality will give better service and have a more advantageous power:weight ratio than will a cheaper drill.

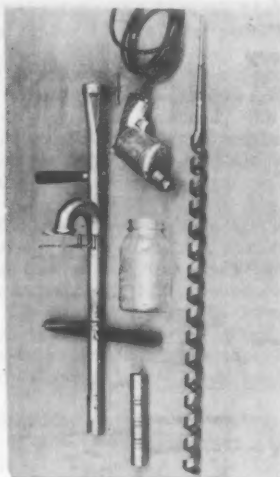


Figure 1  
Fish liver sampler  
unassembled.

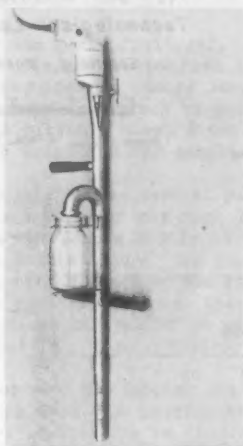


Figure 2  
Fish liver sampler  
assembled.



Figure 3  
Tip of auger.

The auger employed is of the ship auger type, with single spiral and cutting edge, and without a screw. The auger is ground in such a way that the cutting edge projects well ahead of the heel (Figure 3). The shape of the tip of this cutting edge is of importance to the proper operation of the sampler. With the single spiral ship auger the heel normally recedes rapidly and little alteration will be necessary. On some augers, however, the edge is but little in advance of the heel, and the liver material is held away from the cutting edge. Grinding back the heel allows the liver material to rise ahead of the cutting edge, which should be honed as keen as possible, so that the liver fibers may readily be cut and will be less likely to wind around the auger.

The auger (shown in Figures 1, 3, and 4) is the 1-3/16-inch size with a spiral length of 24 inches. In order to facilitate insertion of the auger tip into the sampler tube, the clearance oversize portion at the tip--the only part of the auger that is 1-3/16 inches in diameter--is filed to conform to the 1-1/8-inch diameter of the spiral section. The shank of the auger is tapered gradually from the spiral to the point where the shank,  $\frac{1}{4}$  inch in diameter, enters the wooden plug in the top of the sampler. The taper allows the liver fibers that may wrap around the shank to be forced upward beyond the discharge opening by the rising liver material without clogging the outlet. A four-inch space is available above the discharge opening to accommodate the accumulation of fibrous materials. Such an arrangement reduces the number of stoppages necessary to clear the auger during sampling. The material which evades the sample bottle, by being carried into this space at the top of the sampler tube, is less than one percent of the total material passing through the sampler and does not significantly bias the sample collected.

The tube used to house the auger is of 18-gauge mild steel stock tubing with an inside diameter of approximately 1-1/8 inches. Since it is important that there be no excessive clearance between the auger and the side wall, the tubing should be of such diameter that the auger will just slide within the tube. If there is any appreciable play, the liver material and oil will slip by the flights of the spiral and the elevation of the material will not be efficient. A close fit also eliminates vibration of the auger.

The lower end of the tube is provided with a detachable section to facilitate both the insertion and withdrawal of the auger and the removal of such liver fibers as may have fouled

# LIVER SAMPLING DEVICE

Department of Interior  
Fish and Wildlife Service  
Technological Laboratory

Seattle 2, Washington

3" 5" 5" 5"  
Drawn by *James A. Smith, Jr.*

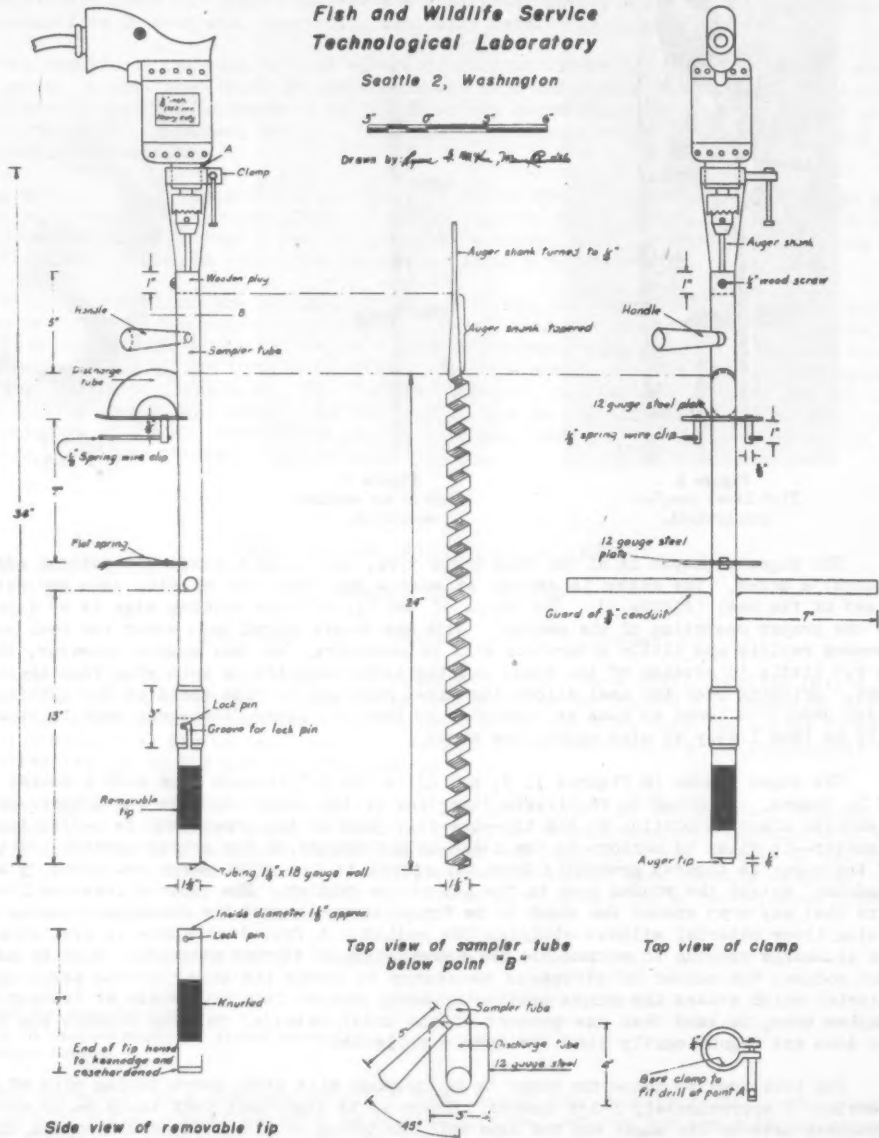


Figure 4 - Detailed drawing of liver sampler.

the tip. The surface of this removable section is knurled to provide a hand grip, and the lower end is ground to a sharp edge, case hardened, and honed as keen as possible. Unless this edge is sharp, the liver fibers are not cut off properly, and the tip of the auger may become clogged.

A wooden plug is fitted into the upper end of the sampler tube, and held in place by two short wood screws. This plug prevents the liver material from escaping at the upper end of the tube and insures its passage through the outlet into the sample bottle. A hole in the center of the plug permits passage of the auger shank and also serves as a bearing.

The sample bottle is an ordinary one quart fruit jar. Spring wire clips are used to attach the jar to the sampler and the jar may be snapped into place or removed with one motion. Using this method, the time required to change sample bottles is only a fraction of that required when the bottle is screwed into place as was done with the original model. The quart jar is suggested as the most suitable size, since smaller jars require frequent changing and larger jars add excessive weight to the sampler.

The guard attached to the sampler tube serves several purposes. It (1) acts as a stop to prevent the auger from striking the bottom of the can, (2) provides a convenient rest against the top of the liver can while the sample bottle is being changed, and (3) acts as an accurate gauge for procurement of a complete core, top to bottom, of the contents of the can. The distance from the lower edge of the guard to the auger tip is critical and should conform to the dimensions given. If a greater dimension than that shown were used, the tip of the auger would strike the bottom of the can and if it were less, the sampler would not procure liver material from near the bottom of the container.

Specific details of the several parts of the sampler are given in Figure 4. The dimensions of the clamp will vary, depending upon the housing of the particular make of drill selected. The handle on the upper part of the tube is essential because the sampler is too heavy to be operated by the use of one hand alone. In the construction of the tube, consideration must be given to the dimensions of the particular auger available because the actual length of the spiral varies from one auger to another. For this reason, the position of the discharge tube must conform to the auger being used. The top of the discharge tube should coincide with the upper end of the spiral.

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#### DRILL SAMPLING DEVICE FOR FISH LIVERS

##### II. INSTRUCTIONS FOR USE

F. Bruce Sanford, Glenn C. Bucher, and Maurice E. Stansby\*

Constructional details of a fish liver sampler have been described by McKee, Sanford, and Bucher<sup>1</sup>. The present report gives instructions and precautions for use of this device in order to obtain most accurate results, and some data are presented to give an indication of the precision (reproducibility) and accuracy to be expected from this sampler when used as directed.

One of the most important requirements in core sampling of livers is that there be obtained a sufficient number of cores to be representative of the batch of livers. Numerous experiments have been run at this laboratory to determine the number of cores required to attain a given precision under various conditions. As would be expected, the number of cores required varied with such factors as the species of fish from which livers were obtained, the freshness of the livers, the method of preservation, etc. Under average conditions, a minimum of 100 cores is required with most species if a precision of 95 percent or better is desired, and, in many instances, even a larger number of cores are needed to give this precision. A more comprehensive report on the precision attainable under various sampling conditions will be published later. Because the sampling device can be operated rapidly and the taking of 100 cores involves only a few minutes time, it is suggested that in doubtful cases, two separate samplings be made, each sample consisting of at least 100 cores. If satisfactory agreement is not obtained between such duplicates, a sample obtained from a larger number of cores should be taken.

\* Chemists, Seattle Fishery Technological Laboratory. Acknowledgment is made to Manuel Cantillo, Fishery Fellowship Student, for assistance in procurement and analysis of a portion of the samples.

<sup>1</sup>L. G. McKee, F. B. Sanford, and G. C. Bucher, "Drill Sampling Device for Fish Livers," I. CONSTRUCTIONAL DETAILS. This issue, page 6.



When a small batch of livers is being sampled, it will sometimes be found difficult to take the desired number of cores. For example, if as many as nine cores are taken from one can with the 1-1/8-inch sampler, the livers lose their firmness so that when additional cores are taken from the same can, a smaller amount of liver material is taken per core than was obtained in the beginning. Accordingly, when 10 or fewer cans are to be sampled, (that is, when 10 or more cores must be taken from each can) precautions must be taken to see that the same amount of sample is removed from each can. When only one or two cans are to be sampled, it is probably better to grind the entire lot of livers using a meat grinder.

Since a quart of sample results from about 8 to 10 cores, 100 or more cores will give a much larger sample than is required for analytical purposes. In view of the high cost of fish livers, it is necessary to mix the cores until a homogeneous sample is obtained and then take a small portion (usually 1 or 2 pints) for analysis. In order to be certain that a homogeneous mixture is obtained before taking the final analytical sample, it is advisable to grind the cores before mixing. For this purpose, a small electrically-operated meat grinder has proved to be satisfactory. The cores are ground into a large vessel, such as a 12-gallon stone crock, and then stirred vigorously. The small aliquot sample for analysis is taken while the liver material is being stirred. This ensures that the final sample is representative of the composite cored material.

Using the technique described, a large number of batches of fish livers have been sampled. Many of these consisted of 100 or more cans. In most cases, the livers were in good condition, but, in several instances, cans having a considerable amount of free oil have been sampled. Even under the latter conditions, good precision and accuracy were obtained. Precision (reproducibility) was checked by comparing the results of analyses of duplicate samples, that is, sets of cores, from the same batch of livers. In a few instances, the degree of accuracy was determined by also analyzing a representative sample of the entire batch of livers after they had been ground, just prior to processing. Results from such an accuracy test are shown in Table 1.

Table 1 - Accuracy and Precision (reproducibility) when one core was taken for each sample from each of 100 5-gallon cans of soupfin shark (*Georhinus xyopterus*) livers by means of sampler with 1-1/8-inch auger

Type of Sample	O i l		Liver	Relative Deviation of Drill Sample from Ground Sample		
	Content	Vitamin A per gram	Vitamin A per lb.	V i t a m i n A		
				Oil Content	Per gm. oil	Per lb. liver
	<u>Percent</u>	<u>U.S.P. units</u>	<u>Millions of U.S.P. units</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
Ground	64.2	60,000	17.5	-	-	-
Core #1	66.4	57,100	17.3	3.4	4.8	1.1
Core #2	67.0	56,500	17.2	4.3	5.8	1.7
Core #3	65.5	60,800	18.1	2.0	1.3	3.4
Core #4	64.5	59,900	17.6	0.5	0.1	0.6

Considerable work has been done on the precision of the sampler involving many lots of soupfin shark and grayfish (dogfish) livers, as well as a limited amount of lingcod. Results on soupfin shark and grayfish are at least as precise as those indicated in Table 1. A comprehensive report giving details of other experiments, including full data treated statistically, will be issued shortly.

Experience has indicated that minor variations in the manipulation of the sampler have no significant effect on the accuracy and precision of the method. Thus, the individual operator can adjust his exact procedure to his own convenience.

The authors have found that it is most practical to obtain the entire sample in a more or less continuous operation, inserting and removing the sampler with a regular rhythmic movement, going from container to container without interruption, except to change the receiving bottles. The motor is usually not stopped until the whole lot has been sampled. In addition to being least tiring for the operator, this procedure yields cores of uniform size. (Otherwise, the amount of sample taken in each core varies inversely with the rate of inserting the sampler.) In ordinary operations with firm fresh livers, about 5 seconds is taken to obtain a single core. The weight of the sampler is more than sufficient to drive it into fresh or soft-frozen livers; therefore, the operator must hold back the device at all times.

In order to preclude the possibility of errors due to unethical practices such as "packing" or "stovepiping," the cores should be taken at a variety of locations and angles. Although the device is constructed to prevent piercing the bottom of the can, care must be taken to avoid running the sampler through the side.

O-O-O

#### FISH SUPPLIES ANALYZED BY OCF

An abundance of fresh and frozen fish but short supplies of at least some kinds of canned fish are indicated in a survey of production by the U. S. fishing industry during the first 9 months of the year, released October 29 by the Office of the Coordinator of Fisheries.

Although total landings of fishery products at the end of the third quarter of 1944 showed a slight decline compared with the same period last year, supplies of fresh fish are at least 10 percent above 1943 production. The total pack of canned fish, however, has declined by about 200,000 cases. Production of fishery byproducts used in animal feeding and for many industrial purposes also is below last year's.

Chief items on the debit side of the report are Pacific sardines or pilchards, Alaska salmon, shrimp, and menhaden. Relatively poor catches of salmon and sardines were due in large part to an actual scarcity of fish. On the other hand, substantial gains have been made in the fisheries for tuna, Maine sardines, Pacific mackerel, and Alaska herring, and in landings of fresh fish at New England ports.

Officials of the Coordinator's Office estimate, on the basis of available figures, that total fishery production for the year 1944 may be about 3,800,000,000 pounds, compared with 3,970,000,000 pounds last year. Actual production may exceed the estimate, however, because large landings of pilchards recently made in California will, if continued, materially reduce the deficit in the catch of this species.

Pilchard landings through September totaled 417,946,000 pounds, compared with 511,718,000 for the same period last year. Pilchards are the most important single item in the catch in terms of volume of production and are used in the manufacture of canned sardines, meal, and oil. The pilchard catch this year has been processed as follows: 1,329,178 cases of sardines, 32,358 tons of meal, and 6,155,840 gallons of oil.

Tuna landings continued the substantial lead over last year's record which has been maintained throughout 1944. By the end of September, the total landings of tuna at California ports had passed the hundred-million-pound mark, totaling 106,225,000 pounds, as against 89,181,000 pounds in 1943. Oregon tuna fisheries contributed about 20,000,000 pounds in addition.

The pack of canned tuna shows a corresponding increase over last year: 2,308,806 cases compared with 1,893,428. Unlike most other canned fish, tuna is not requisitioned by the Government, although considerable quantities are purchased directly by the military services. However, the large pack is expected to mean more tuna on the shelves of grocery stores.

With only a small pack from scattered localities still to be reported, production of Alaska salmon by September 16 totaled 4,838,000 cases, a drop of approximately 500,000 cases from last year.

Canned shrimp will continue to be scarce, with a pack of only 195,183 cases by Gulf of Mexico plants covered by the survey, or about 100,000 cases below the 1943 pack. Actual landings of shrimp have declined less sharply, but unusual quantities have been marketed as fresh or frozen shrimp, instead of going to the canneries.

Herring have been plentiful along the Maine Coast and the canneries have been well supplied with young herring or sardines. A pack of 2,475,507 cases of sardines is reported, as against 1,890,526 cases last year.

The New England ports of Boston, Gloucester, New Bedford, and Portland landed 351,898,000 pounds of fresh fish, an increase of 30,000,000 pounds over last year. Total landings for the year are expected to show further increases over 1943 production, because last year the fleet remained in port during part of November and December as a result of price disagreements.

Pacific mackerel, which has been lagging behind 1943 figures, took a sudden spurt as the season of heavy production got under way in September and now stands at 37,237,000 pounds for the 9-month period, as against 24,892,000 pounds last year. Almost the entire catch is canned, and the pack on September 30 was 391,151 cases, compared with the 1943 figure of 251,674 cases.

Reports from Alaska indicate an increase in the catch of herring, which supports one of the most important fisheries of the Territory. The season's operations resulted in a yield of 108,068,000 pounds, a gain of 24,000,000 pounds over last year. Alaska herring is used chiefly in the manufacture of meal for animal feeding and oil for various industrial uses.

The yield of oil from the Atlantic Coast menhaden fishery is slightly under last year's figures--4,437,406 gallons compared with 4,751,850--but with the season of heavy production in the important North Carolina fisheries just opening up, it is considered possible that much of the deficit may be made up before the end of the year.

#### FISH SALES CAMPAIGN BEGUN BY WFA AND FISH AND WILDLIFE SERVICE

The War Food Administration and the Fish and Wildlife Service are cooperating in a national campaign to increase the sale of those fishery products now in greatest abundance. Material is being supplied to the press, radio, magazines, and to food and home economics editors. This national campaign is being supplemented by intensive sales promotion in certain cities where the dealers have organized to pay for posters, leaflets, car-cards, billboard signs, and other advertising material. The recent campaign in Pittsburgh produced splendid results and high expectations are held for those under way in Chicago and Detroit.

October 1 holdings of frozen fish were more than 30 million pounds greater than those on the same date in 1943 and the primary purpose of the campaign is to relieve the acute cold-storage problem.

#### OCF CONSULTANTS AND COORDINATORS DISCUSS PROBLEMS OF WAR AND PEACE

The second 1944 meeting of the industry consultants for the Office of the Coordinator of Fisheries was held in Washington, D. C., on October 23 and 24 in the Conference Room of the Secretary of the Interior. The conferences were opened by an address by Coordinator of Fisheries Harold L. Ikes.

Coordinator Ikes asked the consultants for an appraisal of problems in the light of changing war conditions. He stressed that reconversion of the fishery industries should be planned. Demand for many strategic materials was becoming less strong and eased restrictions on vessel building would soon be further stimulation to production of fishery products. Resulting problems of marketing and distribution would gradually replace those of procurement of materials and manpower.

Other addresses by Deputy Coordinator Gabrielson, Charles E. Jackson, and other members of the Coordinator's staff explained important developments in the Office's work since the previous meeting in February (see Fishery Market News, March 1944, pp. 9-10), and discussed the existent situation, particularly in manpower, engines and other materials, vessels, containers, and Naval regulations. The economic bases for post-war planning of the fishery industries were presented by Dr. Richard A. Kahn of the OCF. Mr. Leroy Christey explained the operation of the new Market Development Section of the Fish and Wildlife Service.

Deliberations on the second day were devoted to statements by the WFA and the OPA. Dr. Ockey, Chief of WFA's Civilian Food Requirements Branch reviewed the outlook for civilian food supplies. General policies of the OPA were discussed by Mr. R. B. Heflebower, Economist, Food Price Division, OPA.

In his address, Dr. Gabrielson proposed that upon dissolution of the Office of the Coordinator of Fisheries at the end of the war emergency, that the Fish and Wildlife Service retain field offices similar to those of the OCF. These offices would give assistance to the industry on the following problems:

1. The return of fishing craft which were taken for war uses.
2. The efficient use of the large fleet of fishing vessels constructed to meet the fish production programs.
3. The proper disposal and distribution of those vessels built for military uses which, if declared surplus, might be adapted to fishing operations.
4. The proper disposal and distribution of surplus materials such as engines and processing equipment which may become available in considerable quantities.
5. The return to the industry of skilled personnel now in military service with as little disruption as possible to them and the orderly pattern of production.
6. The charting of locations of expended war materials which may hinder or preclude operations on many of the best fishing grounds.
7. The furnishing of authentic data and advice regarding the prices of fish, and the costs of production and distribution in connection with establishment, suspension or removal of price ceilings on fishery products.
8. The labor problems arising from increased production and lower prices.
9. The disposal of surplus stocks of fishery products released by the Government.
10. The finding of markets for fishery products, when the Government suddenly ceases buying for military and Lend-Lease use.
11. The elimination of gluts and surpluses due to heavy production and inadequate marketing facilities and methods.
12. The diversion of fishing operations to those species which are not being produced in surplus or unmarketable quantities.
13. The provision of food and fuel for men and vessels, and fuel and tires for trucks, as long as rationing exists.
14. The development of plans to produce, market, and process most efficiently with the equipment, facilities, and labor available.
15. The provision of sufficient supplies of ice during summer shortages, and the development of adequate freezing facilities and cold-storage space.
16. The adjustment of State and Federal fishing regulations unduly restricting operations.
17. The production of new fishery commodities, and the disposal of those war-fostered fishery products which require marketing assistance in times of peace.
18. The salvage and preservation for peacetime use of the investment in plants and equipment constructed and purchased for war requirements.
19. The interpretation of Government peacetime controls affecting the fishing industry.
20. The conduct of special surveys to furnish specific information on the industry for urgent use.

Dr. Gabrielson also outlined other types of assistance to the industry which the Fish and Wildlife Service considers should be carried over from their emergency status to a permanent peacetime basis. These include technical services to:

1. Introduce more efficient methods of capture.
2. Develop better handling, processing, and sanitation.
3. Improve methods of transportation and marketing.
4. Disseminate research information.

Following discussion of problems by the consultants both as regional bodies and as a single group, these advisors passed resolutions as follows:

1. That following V-day, the Fish and Wildlife Service operate regional offices, similar to the Area Coordinator's offices, as outlined by Dr. Gabrielson, as part of the commercial fisheries work of the Service.
2. That the Coordinator of Fisheries continue the existing Pacific Coast concentration and allocation plans at his discretion, subject to consultation with industry advisory groups.
3. That the Secretary of State take cognizance of the importance of international fishery problems and provide for a suitable organizational unit in the State Department, responsible directly to the Secretaries of State, to handle such problems.
4. That \$75,000 from Agriculture Department funds be made available to the Fish and Wildlife Service for educational services as authorized by Congress.

5. That in addition to the \$75,000, any additional funds needed for a national educational campaign be provided to the Fish and Wildlife Service.
6. That the Secretary of the Interior stop withdrawing any more Alaska fishing areas whatever from the free and equal use of all American citizens on the same terms.
7. That representations be made to the WFA that they approve additional construction and refrigerative equipment for the building of more cold-storage facilities in fishing ports.

#### PILCHARD DIRECTIONS P-10 TO P-14 EFFECTIVE SEPTEMBER 17

On September 9, the Area Coordinator of OCF's Area II issued General Directions P-10 to P-14, effective September 17. Excerpts follow:

##### GENERAL DIRECTION NO. P-10--GENERAL PROVISIONS FOR PILCHARD PRODUCTION

- A. Definitions--In construing all general directions, specific directions, instructions, delegations of authority, and other administrative instruments and statements based upon the Pilchard Order, the definitions in paragraph (c) of the order are applicable except where the context clearly indicates otherwise. Any general direction which may be issued adding or regrouping ports pursuant to paragraph (c) (4) of the Pilchard Order shall thereafter control the interpretation of all such directions, instruments, and statements, except where the contrary is clearly indicated by the context.
- B. Effective Date--Except where a contrary provision is expressed, all general directions shall become effective on the date of issue. The general directions numbered P-10 to P-14, inclusive, now being issued, however, shall become effective at noon on Sunday, September 17, 1944.
- C. Suspension of Directions Between Seasons--Except where expressly provided otherwise, all general directions shall be suspended, for the several ports in California, during the period between pilchard (sardine) seasons as defined for those ports, respectively, in Section 1065 of the California Fish and Game Code. However, any person may be held responsible after such suspension, for acts occurring during the pilchard (sardine) season. Suspension of all general directions does not affect the necessity for securing fishing permits, as required by paragraph (e) of the Pilchard Order for all operations in any gainful pursuit during the whole year.
- D. Revocation of Former General Directions--The only general directions heretofore issued, those numbered 1 to 8, inclusive, are superseded by these general directions now being issued, and are hereby revoked.

##### GENERAL DIRECTION NO. P-11--DISPATCHING SYSTEMS, SAN FRANCISCO AND MONTEREY

- A. Systems Established--Pursuant to paragraph (i) (1) of the Pilchard Order, and because in the opinion of the representative of the Fishery Coordinator, it is necessary to do so for the reasons set out in that paragraph, systems are hereby set up in San Francisco and Monterey for distributing pilchard landings by direction of each load brought in to those ports in any pilchard vessel of 20 net tons or over. No load of pilchard (sardines) shall be delivered by any such vessel to any processing plant in either of those ports, nor received from any such vessel by any person for such plant, except in accordance with a dispatching direction or other consent of the Port Supervisor or his Assistant. At San Francisco, the Port Supervisor or his Assistant will be stationed adjacent to the St. Francis Yacht Club Harbor; at Monterey the Port Supervisor or his Assistant, will be stationed at the United States Naval Section Base, Monterey Breakwater.
- B. Directions to Vessels--The master of each such pilchard vessel entering San Francisco to deliver pilchard (sardines) shall report at once to the Port Supervisor or his Assistant at the waterfront, giving as near as may be his estimate of the weight of his load; he shall then receive directions as to the delivery of the load. The same procedure shall be followed on entering Monterey Bay, except that the report to the Port Supervisor at the waterfront shall include also a statement of his opinion as to the condition and size of the fish, and except for Moss Landing deliveries which are provided for in the following paragraph.
- C. Moss Landing Deliveries--Any permittee operating such pilchard vessel fishing from Monterey and receiving directions from the Port Supervisor or Assistant Port Supervisor at Monterey to deliver all pilchard brought in during a specified period at Moss Landing, shall deliver his fish in accordance with such direction, except as provided in the last sentence of this paragraph. Any vessel making delivery of pilchard (sardines) at Moss Landing shall report to and receive delivery direction from the Assistant Port Supervisor on the waterfront at Moss Landing, such report to include the weight of his load and the condition and size of the fish as set out in the preceding



paragraph for other vessels entering Monterey Bay. Any permittee operating such pilchard vessel and arriving at Moss Landing to make delivery there, whether pursuant to directions received before going out fishing from the Port Supervisor or Assistant Port Supervisor at Monterey or pursuant to an emergency modification of his permit, and who finds on arrival at Moss Landing that the conditions of sea, tide, or weather make such delivery unduly hazardous, may report to the Port Supervisor or his Assistant at Monterey and receive substitute directions for delivery of his load.

**D. Prompt Delivery**--When directions have been given pursuant to the foregoing paragraphs A., B., or C., the master shall deliver his load at once in accordance with the direction. If an emergency exists preventing prompt delivery, the master shall apply to the Port Supervisor or his Assistant for modification of the direction given.

**E. Operations of Smaller Vessels**--Vessels of less than 20 net tons are not subject to control by the dispatching systems set up above; but the Port Supervisor and his Assistant will help the operator of such a vessel to find a market for any fish he brings in if they are large fish and in good condition. In the port of San Francisco, no person shall take any delivery of pilchard (sardines) from any such smaller vessel for processing, until after the Port Supervisor or his Assistant shall first have been informed, as by telephone from the processing plant, and shall have consented to such delivery. Any deliveries received from such vessels in either port shall be reported to the Port Supervisor just as are those received from larger vessels.

#### GENERAL DIRECTION NO. P-12--DISPATCHING SYSTEM, SAN PEDRO

**A. System Established**--Pursuant to paragraph (i) (1) of the Pilchard Order, and because in the opinion of the representative of the Fishery Coordinator, it is necessary to do so for the reasons set out in that paragraph, a system is hereby set up in San Pedro for distributing pilchard landings by direction of each load brought in to that port. No load of pilchard (sardines) shall be delivered by any vessel to any processing plant in that port, nor received by any person for such plant, except in accordance with a dispatching direction or other consent of the Port Supervisor or his Assistant.

**B. Advance Dispatch**--The Port Supervisor in San Pedro will receive joint applications, signed by the boat-owner and the processor concerned, to have a particular boat dispatched to a specified plant for a period of time in advance, and will act appropriately on all such applications; but any advance dispatch shall be subject to be modified by a direction, oral or otherwise, given pursuant to the preceding paragraph A., whenever reasonably necessary in the opinion of the Port Supervisor or his Assistant to attain the objectives of the Pilchard Order.

**C. Cancellation and Replacement of Advance Dispatch**--Any advance dispatch issued pursuant to the preceding paragraph B., is also subject to cancellation or modification by the issuance of another advance dispatch whenever reasonably necessary in the opinion of the Port Supervisor or his Assistant to attain the objectives of the Pilchard Order.

**D. Prompt Delivery**--All pilchard (sardines) shall be delivered in accordance with whatever direction dispatching the fish shall be applicable, as soon as is reasonably possible after arrival in port. If an emergency exists preventing prompt delivery, the master shall apply to the Port Supervisor or his Assistant for modification of the direction given.

#### GENERAL DIRECTION NO. P-13--SMALL FISH LIMITS, MONTEREY

**A. Limit Fixed; Margin of Error**--The maximum load of small pilchard (sardines) which may be brought into a port where this direction applies, in any one vessel, is fixed at 30 tons, and no person shall bring into the port a load of small pilchard (sardines) aggregating more than 30 tons in weight; provided, however, that where there has been a bona fide mistake in estimating the weight of the load a five-ton margin of error shall be allowed, so that if any person bringing in a load of small pilchard (sardines) has aimed to limit his load to 30 tons but unknowingly, by mistake, brings in not over 35 tons, he shall not be deemed to have violated this direction.

**B. Receipt of Over-size Load**--No person shall take delivery of any part of a load of small pilchard (sardines) in excess of 35 tons except pursuant to a direction expressly applicable to such excess tonnage given by the Port Supervisor or his Assistant with full knowledge of the facts; and where a load of pilchard (sardines) which it appears may violate this direction is being delivered, in order to enable the person receiving delivery to secure such a direction and clear himself of the danger of liability for violating it, the person making delivery should stop unloading for a reasonable time on a signal from the person receiving delivery, when 30 or more tons have been delivered.

**C. Limit on Number of Loads**--No person shall bring in more than one load of small pilchard (sardines) in any one vessel during one 12-hour period.

D. Definition--The phrase "load of small pilchard" as used herein shall be taken to have the same meaning heretofore customarily given by the pilchard fishery and processing industry generally in the port concerned to that phrase, or to the phrase "load of small fish" or "load of small sardines," with the further limitations expressly set out above.

E. Application--This direction shall apply only to the port of Monterey, including Moss Landing.

#### GENERAL DIRECTION NO. P-14--LIMITATION OF DELIVERIES

A. Setting Limitations--Whenever pilchard (sardines) are being brought in to any port in such quantities that in the opinion of the Area Coordinator for Area II, they are being unloaded only after unreasonable delay and resulting substantial loss of fishing time by some of the vessels or are being processed only after unreasonable delay and resulting substantial loss of food value from the product so that in his opinion it is reasonably necessary in order to accomplish purposes of the Pilchard Order, the Port Supervisor, pursuant to instructions to be given by the Area Coordinator, shall limit the amount of pilchard (sardines) while each vessel may thereafter bring into such port daily. The limits shall be set by the Port Supervisor for each day at an amount which, in his opinion, will provide the maximum tonnage which will be unloaded and processed properly and without unreasonable delay on that day by the processing equipment and labor then available in that port. The limits shall be changed from day to day as deemed necessary by the Port Supervisor but except as otherwise provided herein shall be the same for all vessels on the same day.

B. Notice of Limits--Notice of the fixing of limits, and of the maximum tonnage limits set for each day, shall be given by posting a statement thereof at least two and one-half hours before sunset on the preceding day at the office of the Port Supervisor. If a notice is so posted, ignorance thereof by any person shall not excuse any violation of this direction. If any person interested does not secure information elsewhere as to the limit so fixed for a certain day, he shall secure it by telephone or other communication with the office of the Port Supervisor, before departing on the preceding day for fishing. But if any vessel remains out of port for two or more successive nights, and for that reason fails to learn of the limit for the day on which it delivers fish, its delivery of fish up to the limit set on the day it left port shall not be considered a violation of this direction.

C. Exceptions for Specific Vessels--Whenever it shall have been determined by the Area Coordinator for Area II that the catch of any vessel or group of vessels has been materially lowered by reason of their previously operating under permits amended pursuant to paragraph (f) (3) of the Pilchard Order, the Port Supervisor may set a higher limit for such vessels than for the remainder of the fleet. Whenever a permit has been issued subject to the condition expressed in the permit or in a letter to the permittee accompanying the permit when issued, such condition specifying that it might be necessary to limit the catches of the vessel because the permit is being granted at the request of the permittee for a port which is already well supplied with vessels for the season, the Port Supervisor may set a lower limit for such a vessel than for the remainder of the fleet; moreover, the procedure described herein may be used to set limits applicable to such a vessel, when deemed necessary as set out in paragraph A. above, even though it is not deemed necessary to fix limits for other vessels in the port.

D. Violations--No person shall knowingly bring into such port a load of pilchard (sardines) in excess of the applicable limits so fixed; provided, however, that where there has been a bona fide mistake in estimating the weight of the load, a 5-ton margin of error shall be allowed so that if any person bringing in a load of pilchard (sardines) has aimed to keep his load within the applicable limit so fixed, but by mistake brings in not more than five tons in excess of that limit, he shall not be deemed to have violated this direction. In addition, the Port Supervisor may, in his discretion, delay dispatching any vessel bringing in such a load, for delivery of its load, or may cancel any dispatching direction already given for such load, or as to any part thereof, until all other pilchard deliveries in the port for that day are completed. He may also, in his discretion, set limits for the vessel for following days below those for other vessels in the port; the lowered limits may be such as to reduce actual deliveries by such vessel to an aggregate amount equal to or less than the aggregate tonnage it would have delivered if it had complied with this direction. No person shall take delivery of any part of a load of pilchard (sardines) in excess of five tons over the applicable limit for the load in question except pursuant to a direction expressly applicable to such excess tonnage given to the Port Supervisor or his Assistant with full knowledge of the facts.

E. Representative of Area Coordinator, Termination of Limits--Any of the Area Coordinator's functions under this direction, in his absence or inability to act, may be performed by his representative, limitation of pilchard catches as set out herein is a temporary expedient and shall be terminated by the Port Supervisor as soon as possible when by reason of amending permits or other change of circumstances it is in his opinion no longer necessary.

## PILCHARD DIRECTION P-15 EFFECTIVE OCTOBER 25

On October 25, the Area Coordinator of OCF's Area II, with headquarters in San Francisco, issued General Direction P-15, which amended General Direction 13 to the Pilchard Order by adding thereto the following paragraph:

F. Temporary Suspension of Small Fish Deliveries--Because of an emergency in the port of Monterey caused by unusually heavy deliveries of pilchard (sardines) in that port during October, 1944, deliveries in such large amounts that the fish cannot be processed advantageously with a view to achieving the objectives of the Pilchard Order, it is deemed advisable and necessary, at least as a temporary measure, to prohibit entirely delivery of small pilchard (sardines) in that port. Accordingly, until further notice, paragraph E., and the application of paragraphs A., B., and C., of General Direction P-13 to Monterey is suspended, effective immediately; and during the suspension period no loads of small pilchard (sardines) whatsoever shall be delivered in that port. No person shall take delivery of any load of small pilchard (sardines) in that port, except with consent expressly applicable thereto given by the Port Supervisor or his Assistant with full knowledge of the facts. The definition in paragraph D of General Direction P-13 of the phrase "load of small pilchard" shall apply to this paragraph also. The port of Monterey for purposes of this paragraph shall be taken to include Moss Landing.

## WFA EXPLAINS POSITION ON SALES OF U. S. FOOD STOCKS

The Director of WFA's Office of Distribution in late October pointed out several important facts concerning sales of Government-owned food stocks. Excerpts from the statement follow:

Within the last few weeks there have been a few complaints and countercomplaints about our sales. The chain stores say we sell exclusively to wholesalers and the wholesalers say we are favoring the chain stores. The mere fact that both groups feel the other is getting a better deal indicates, I think, that the charges are unfounded. Believe me--we play no favorites. Our twin goals are fairness to the trade and profit to the public.

I think such sentiment arises because there has been so much discussion of Government surpluses that buyers have come to feel that large quantities of food already are being sold. Actually, the quantities which we have offered for sale and the quantities which we are selling are very small compared with the total quantity of food available. As I mentioned earlier, we maintain a 600-million-dollar inventory, but what we have sold thus far has totaled only about 22 million dollars--and more than half of that was accounted for by the sale of eggs.

Or take the case of canned goods. Recently we offered for resale a half million cases of canned peas. We may have a few more to offer after our inventories and replacements are completely checked. However, that quantity, even if supplemented by a few thousand more cases, is very small when compared with a pack of about 30 million cases. Thus, when distributed, it can reach only a comparatively few markets. And at the wholesale-chain store levels the offerings, of course, are smaller yet. It is somewhat of a surprise to us that by far the greatest percentage of our resales is going back to small packers. These packers make their own distribution without any help from us or guidance as to distribution.

## OPA OUTLINES PRICING OBJECTIVES FOR THE RECONVERSION PERIOD

In a memorandum to members of its advisory committees, Chester Bowles, Administrator of the Office of Price Administration, set forth in October a summary of OPA objectives for the reconversion period. Excerpts follow:

For two and a half difficult years we have been striving to maintain a stable wartime economy. In general, our efforts have been successful.

Since the spring of 1942, when price control first became effective, the Department of Labor tells us that industrial prices have risen less than three percent. The cost of living, expressed in the individual prices of items purchased by the average middle income family, has, according to the same authority, risen only about nine percent in this same period.

It has been the responsibility of the OPA under the Stabilization Act to administer the actual pricing of 8,000,000 products and services, and to establish rents for 14,500,000 dwelling units. It has been a staggering task.

The pricing policies which we have followed during the war period have been effective under wartime conditions. But today, we look forward to more and more cut backs in war production and the increased production of peacetime goods.

The pricing policy on the reconverted civilian products which we adopt to meet the difficult conditions which lie ahead must, in my opinion, accomplish the following:

1. It must encourage maximum production. It must not stand in the way of the manufacturer's desire to produce to the limit of his capacity. This means prices which yield good profits for business, large or small, on the basis of high volume production.
2. Our pricing policy must be easy to apply. Decisions must be made rapidly. Manufacturers have a right to expect from us the quickest possible answers on requests for prices on new items. We must realize, however, that prices cannot be set without adequate information from the businesses affected.
3. Our pricing policies in the reconversion period must encourage the continued payment of high wage rates. When wages are reduced, purchasing power begins to dry up. Through the loss of overtime and through some unavoidable unemployment, as plants are reconverted from wartime production to peace, some deflation in the take-home wages of our industrial workers is inevitable. If this trend were increased by pricing policies that would result in a general lowering of wage rates, we would soon face a serious depression.
4. Our pricing policies must continue to protect the public against general increases in the cost of living. Rents, food prices, and clothing prices must be held at no higher than present levels. On consumer goods which have been out of production for some time, price increases must be given only when absolutely necessary, and then held to the minimum amounts needed to encourage volume production.
5. Our pricing policy must not contribute to any repetition of the farm collapse which followed the inflation in prices after World War I. The ability of our farmers to purchase industrial products and generally to increase their standard of living has been tremendously improved during the war period.

With sustained high purchasing power, our farmers can furnish one of the largest and most profitable markets for industrial products. In my judgment that market, in the reconversion period as well as during the post-war period, must be encouraged vigorously and sustained. The responsibility for that, of course, lies in other agencies.

6. Our CPA pricing policy must call for the elimination of price control as rapidly as possible. This means that ceilings should be removed on each product or in each industry one after another, when there is no longer any danger of inflationary price rises in that particular field.

If we decontrol too quickly, we will find ourselves in serious trouble with the possible need for reimposing controls at a later date. But if we hold controls in effect after they are no longer needed, it will tend to discourage production and initiative on the part of industry.

It is obvious that the development of a pricing policy to meet all these objectives is a difficult task. But if we are to achieve a vigorous, full production economy with a high standard of living and with full opportunity for every group, it must be successfully accomplished.

The regulations setting up ceiling prices in the fields now covered have been geared to the individual requirements of the businesses and industries affected. With few exceptions, they have been fair both to buyers and sellers. They meet the legal obligation that they must be "generally fair and equitable."

These present price controls present no new problem. They will be continued in substantially their present form. We shall continue to use the same pricing standards, standards which during the last few months have been carefully reviewed and approved by Congress. In other words, we will expect absorption of cost increases on less profitable items, as well as on more profitable items, by industries which manufacture several lines and whose total profits are satisfactory.

We have been adjusting prices in cases of individual hardship ever since ceiling prices were established, and we will, of course, continue to do so.

We will also continue to allow price increases to industries whose profits have fallen below the level of the 1936-39 period. But in most of these consumer lines now in production, volume should increase as war restrictions are removed and as raw materials become more plentiful.

The wartime lack of balance between supply and demand made price control necessary. When supply and demand come back into balance, price controls will not be needed. As soon as there

is no further danger of price increases in a particular commodity field, there will be no reason for price ceilings in that field and we will drop them.

The exact timing will vary widely from item to item. But, working with Industry Advisory Committees, we will watch each field closely. We will rely heavily on their recommendations as to when controls can be safely removed.

#### DATE FOR END OF HALIBUT FISHING SET

Termination of all halibut fishing on the Pacific Coast of Canada and the United States, including Alaska, was set for November 30 by the International Fisheries Commission in a notice released November 7. The final closure of fishing was effected by an order closing Areas 3 and 4, fishing in Areas 1 and 2 having previously been terminated. By the order, permits for the retention and landing of halibut caught incidentally to fishing for other species would become invalid on November 30.

#### U. S. AND CANADA MAKE RECOMMENDATIONS FOR CONSERVATION OF GRAYFISH

On October 11-13 government officials of the United States and Canada (representing State and Provincial as well as Dominion and Federal agencies) met at Vancouver, British Columbia, to discuss results of the past two years of research programs concerning conservation of grayfish (dogfish) and soupfin shark. Based on the results, the meeting made the recommendation that male grayfish should not be taken which measured less than 30 inches in length nor female grayfish of less than 36 inches. Fish exceeding these size limits produce livers that run less than 120 per 5-gallon can.

That taking of fish smaller than the above size limits is quite uneconomic is evident from the following tabulation showing the value of male grayfish based on the value of their livers at current market prices.

<u>Length of Male Grayfish (Dogfish)</u>		<u>Value of Fish</u>
Inches		Cents
23	.....	0.6
25	.....	1.2
27	.....	1.7
29	.....	5.5
31	.....	11

Female fish are worth less than males of corresponding length, although females of the 36-inch length are valued at more than the top figure given in the foregoing tabulation. Adoption of the recommended program would promote continued propagation of the species since considerably more than 50 percent of the male fish become mature before reaching 30 inches and about the same proportion of the females become mature before reaching 36 inches.

#### FISHERMEN ADOPT GRAYFISH CONSERVATION MEASURE

In recognition of a need to restrict the taking of small-sized grayfish (dogfish) to permit maximum use of grayfish resources, the Otter Trawlers' Union of Seattle, Washington, has instructed its members with regard to size of livers taken. If more than 120 livers per 5-gallon can are taken by such union members, they will receive only a small fraction of the price paid for larger livers.

Recent investigations by the Fish and Wildlife Service's technological station in Seattle determined there is an enormous increase in Vitamin A content as the livers increase in size. The Otter Trawlers' Union, which aided materially in providing samples of livers during the investigations, informed the Service of its decision to discourage the taking of small grayfish, after it had been advised on the findings of the investigations.

#### NON-COMMERCIAL FISHING TACKLE LIMITATIONS REMOVED

Limited production of fishing rods, reels, and other types of non-commercial fishing tackle may be resumed, and manufacture of fish hooks may be increased slightly as a result



of the revocation of Limitation Order L-92, which was issued April 23, 1942, to control the production of non-commercial fishing tackle, the WPB said October 23. This will not only help to supply returning service men with fishing tackle, but, to a limited extent, will also enable civilians to augment their family food supply with fish.

Except for fish hooks, production of new non-commercial fishing tackle or repair parts using metals, plastics, and cork had been prohibited by L-92 since May 31, 1942. Manufacture of fish hooks was limited to 50 percent of the 1941 rate of production. Revocation of the order removes these restrictions.

The use of material for the manufacture of non-commercial fishing tackle will continue to be restricted by the applicable materials conservation orders and through allotments under the Controlled Materials Plan. Manufacturers will be dependent largely upon materials available in their own inventories or from idle and excess stocks.

For permission to use copper or brass, fishing tackle manufacturers may apply under Priorities Regulation 25 ("spot authorization" procedure). To obtain permission to use iron and steel, they will file CMP-4-b forms with the Consumers Durable Goods Division, WPB. Fishing tackle manufacturers may obtain allotments of aluminum in accordance with CMP regulations, Priorities Regulation 13 (or WPB Directive 16), or the "spot authorization" procedure.

Aluminum was used in quantity by fishing tackle manufacturers before the war. WPB expects that it will now be used not only for the pre-war purposes, as for freshwater reels, lures, and handles for fishing poles, but also as a substitute for copper and other materials that are still critical.

Fishing tackle manufacturers have been actively engaged in war production. Early in the war period, they converted their machine tools for the manufacture of ski poles, radio antennae, gun mounts, machine gun parts, signal kites, percussion primers, shroud and flare parachute cords, glider parts, and other war items.

As a result of recent outbacks and cancellations of war contracts, an estimated 65 percent of the facilities of the larger fishing tackle manufacturers and an estimated 90 percent of the facilities of the smaller manufacturers are available for fishing tackle production.

In 1941, the industry consisted of about 200 manufacturers, who employed approximately 3,500 workers. Output of all types of fishing tackle in that year was valued at more than \$15,000,000.

#### U. S. RELAY RADIO STATIONS INSTRUCTED TO RELAY FISH REPORTS

The following instructions were issued on October 11 by the Commandant of the Thirteenth Naval District, Seattle, covering the use of U. S. coastal and marine relay radio stations:

In the interests of National security, the Navy Department found it necessary, at the beginning of the War, to restrict the use of radio by commercial vessels. This restriction on the use of radio by the larger fishing vessels has prevented the customary scheduling of landings so as to avoid overtaxing the shore handling and processing facilities.

This variation in landings was not critical so long as adequate shore labor was available to handle the fish on peak days, although it was wasteful of manpower. However, the manpower shortage has become so acute that days often occur on which the fish landed cannot be handled, while on other days a substantial part of the shore labor is idle.

To overcome this uneconomical use of manpower, the Navy Department has modified the existing regulations to the extent that fishing vessels are now authorized to employ the established commercial marine relay radio stations for communications by radio-telephone via such stations to their owners, while operating outside of inland waters, such communications to be restricted to transmissions only for the purpose of informing the owner of the vessel of the catch on board and the distance from port in hours of running time. The owner is authorized to make a reply restricted to instructions as to when and where to land the catch.

All other requirements of existing regulations are still in effect except as modified in the foregoing paragraphs.

This modification does not alter the requirement that persons using radio through the facilities of marine relay radio stations must be authorized to do so by the Commandant, Thirteenth Naval District, or such other District concerned.

## WMC FACILITATES EMPLOYMENT OF WAR VETERANS

The War Manpower Commission announced September 27 the lifting of all manpower controls for veterans of the present war. This action was taken to speed the reemployment of returning veterans and to remove all employment obstacles in the way of their return to civilian life.

Relaxation of manpower controls for war veterans is provided for in the following manner:

1. Veterans of the present war will not be required to secure or present statements of availability in order to change jobs.
2. Veterans of the present war may be hired by any employer without referral by the United States Employment Service or other authorized referral channels.
3. Any veteran of the present war who seeks employment through USES will be entitled to a referral, as a matter of right, to any job of his choice, without regard to the essentiality or priority status of such job.
4. Veterans of the present war may be hired without regard to employment ceilings. However, all employees who are veterans of this war will be counted against an established employment ceiling unless the applicable local employment stabilization program provides for the exemption of such veterans from employment ceiling determinations. No workers other than veterans of the present war and any other groups that may be exempted locally may be hired if employment is at or above the established ceiling.

## NEW FISHERY LEAFLETS

The following Fish and Wildlife Service Fishery Leaflets became available during September and October:

Number	Title
78	Historical Outline of the Canning of Fishery Products.
79	Operations Involved in Canning.
80	Canning Pacific Salmon.
81	Canning Sardines.
82	Canning Tuna.
83	Canning Mackerel.
84	Canning Clams, Oysters, Sea Mussels, and Squid.
85	Canning Crabs, Lobsters, and Shrimp.
86	Canning Specialty Products.
87	Canning Fish Roe and Caviar.
88	Canning Products Hermetically Sealed But Not Processed.
89	Spoilage in Canned Fishery Products.
90	Canned Fishery Products as Food.
93	New Foods from Salmon Cannery Waste.
94	Judging the Quality and Freshness of Fish by Organoleptic Methods.
95	The Latent Fisheries of Washington and Alaska.
96	Biological Positions in the Division of Fishery Biology.
98	Loch Leven Trout ( <i>Salmo levenensis</i> ).
99	Extraction of Vitamin-A from Dogfish Livers.

Copies of these leaflets may be obtained free of charge from the Service at the Merchandise Mart, Chicago 54, Illinois. Leaflets 78 to 90 are reprints from the Service's Research Report 7, which is available complete from the Superintendent of Documents, Washington 25, D. C., for 50 cents.

Sectional Marketing Review

## FISHERIES OF NEW YORK

The production of skimmers or surf clams reached its greatest activity on record during October, when over 20,000 bushels were taken, according to reports received from local Fish and Wildlife Service representatives. This was about a 100 percent increase over September. A continued rise in production is anticipated for the coming months.

Surf clams from Long Island waters are now being canned in three different states as well as being sold for bait. The industry is providing gainful employment to many fishermen, transporters, openers, cannery, and others.

## Fresh Fish Trade

### SEPTEMBER LANDINGS AT THREE PORTS SAME AS IN 1943

Fishing vessels delivering their catch to the ports of Boston and Gloucester, Mass., and Portland, Maine, in September landed 38,664,000 pounds of fishery products, valued at \$2,004,000, according to Current Fishery Statistics No. 152 published by the Fish and Wildlife Service. This was 6 percent below August landings but was 271,000 pounds above those for September 1943. Rosefish, haddock, mackerel, cod, and whiting accounted for 93 percent of the September landings.

During the month, 256 vessels made 1,107 trips to the fishing grounds compared with 223 vessels which made 1,206 trips during September 1943. The over-all weighted average price per pound received by the fishermen was 5.18 cents as compared with 5.20 cents during August and 5.55 cents during September 1943.

Landings for the first nine months of 1944 amounted to 290,104,000 pounds, valued at \$16,146,500, an increase of 7 percent in amount landed over the same period of 1943. The weighted average price for all landings was 5.57 cents per pound compared with 6.90 cents for the same months in 1943.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine												
Item	September 1944		August 1944		September 1943		Nine mos. ending with September—					
							1 9 4 4		1 9 4 3			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	3,446,965	6.07	3,684,964	6.04	2,515,758	6.30	49,394,472	6.66	33,861,166	9.10		
Haddock	9,622,086	6.88	8,708,397	6.86	8,952,408	6.90	75,651,556	7.40	78,857,179	9.31		
Hake	856,360	6.07	668,580	5.68	1,017,117	4.92	5,631,748	4.71	3,011,176	6.94		
Pollock	814,495	4.48	441,478	4.40	558,106	4.45	9,861,978	5.17	8,162,044	8.06		
Cusk	311,516	5.47	112,446	5.45	245,442	5.24	1,091,062	5.92	1,249,529	7.47		
Halibut	1,611	17.13	5,963	14.12	2,870	21.88	138,833	17.72	151,801	24.12		
Mackerel	8,865,591	4.86	8,144,951	5.18	7,490,190	7.50	40,387,973	4.79	33,616,445	6.14		
Flounders:												
Gray sole	136,944	6.83	174,649	6.91	164,695	6.81	1,587,413	7.58	1,885,209	8.99		
Lemon sole	60,410	7.99	58,200	7.98	84,100	8.12	673,298	8.41	1,030,611	10.90		
Yellowtail	40,995	4.44	70,699	4.50	168,744	4.77	1,317,963	5.95	2,240,508	6.88		
Blackback	78,444	6.96	29,942	6.79	94,654	5.18	906,760	8.27	1,052,154	8.00		
Dab	226,776	4.52	250,500	4.42	212,105	4.38	2,374,051	4.89	2,483,665	5.86		
Fluke	-	-	-	-	-	-	315	14.92	-	-		
Other	-	-	-	-	-	-	775	-	565	-		
Swordfish	92,189	30.00	334,019	29.88	19,622	30.00	469,751	29.88	228,162	30.00		
Rosefish	11,882,888	3.72	15,134,267	3.72	14,532,751	3.73	85,762,848	3.79	80,291,140	4.01		
Whiting	2,160,727	4.21	3,371,906	4.10	2,084,119	4.25	13,259,915	3.87	19,421,021	4.24		
Wolffish	5,964	4.01	12,115	4.21	12,932	3.93	843,712	5.16	558,447	7.70		
Eelpout	-	-	-	-	-	-	149,555	3.70	108,105	2.71		
Scallops(meats)	-	-	-	-	74,520	30.00	105,652	35.45	617,226	46.58		
Other	59,639	-	93,785	-	161,959	-	494,416	-	1,237,416	-		
Total	38,663,590	5.18	41,296,861	5.20	38,392,092	5.55	290,104,046	5.57	270,063,569	6.90		
By ports:												
Boston	14,987,764	6.38	14,984,571	6.33	12,989,012	6.90	121,937,930	6.78	119,386,651	9.00		
Gloucester	21,903,645	4.45	24,259,011	4.62	23,696,281	4.91	154,592,077	4.74	134,772,961	5.31		
Portland	1,772,181	4.12	2,053,279	3.70	1,706,799	4.22	13,574,039	4.08	15,903,957	4.67		

\*Weighted average of prices per pound paid to fishermen.

### NEW BEDFORD LANDINGS DECLINE DURING SEPTEMBER

Fishery products landed by fishing craft at New Bedford, Mass., during September totaled 4,814,000 pounds, valued to the fishermen at \$414,000, according to Current Fishery Statistics No. 151 released by the Fish and Wildlife Service. Production was 34 percent less than in August and 29 percent less than in September 1943. The reductions were due

for the most part to a decline in yellowtail landings. In September 1943, 3,807,000 pounds were landed compared with 203,000 pounds in the same month in 1944. A similar reduction is noted when compared with the August 1944 data.

The weighted average price for all landings was 8.60 cents per pound compared with 7.02 cents for September 1943 and 8.44 cents for August 1944. Three items, haddock, cod, and blackbacks, accounted for 77 percent of the total arrivals. During the month, 133 craft made 273 trips to the fishing grounds.

Landings for the first nine months of 1944 amounted to 63,524,000 pounds, an increase of 26 percent compared with the corresponding period of 1943. The 1944 receipts sold for an average price of 7.89 cents per pound. This compares with 9.48 cents received for nine months of 1943. Landings of yellowtail for the first nine months of 1944 totaled about 13.5 million pounds compared with 22.5 million pounds received in 1943.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	September 1944		August 1944		September 1943		Nine mos. ending with Sept.--					
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	1 9 4 4			1 9 4 3		
Cod	1,236,525	6.09	381,026	6.06	886,263	6.02	6,140,917	6.67	3,690,442	7.61		
Haddock	1,700,347	7.00	2,441,343	6.99	780,733	6.95	17,892,911	7.12	6,714,808	7.74		
Hakes:												
White	36,323	6.37	24,679	6.42	20,355	6.27	198,385	6.40	164,991	4.97		
Red	-	-	-	-	-	-	1,919,808	1.90	125	1.60		
Eelpout	-	-	-	-	-	-	3,224,239	6.43	3,179,129	3.15		
Pollock	43,477	4.51	6,685	4.43	24,165	4.37	186,820	4.99	105,068	7.05		
Cusk	355	5.35	-	-	-	-	355	5.35	-	-		
Halibut	-	-	190	17.89	-	-	36,344	17.30	18,814	26.37		
Mackerel	39,685	4.10	136,900	5.35	98,370	8.65	5,558,205	4.91	4,377,610	6.76		
Flounders:												
Gray sole	345	6.96	890	6.97	20	5.00	38,452	7.08	13,884	9.05		
Lemon sole	289,836	8.00	233,614	8.00	204,640	7.33	2,718,308	8.71	851,036	11.11		
Yellowtail	203,340	4.50	2,240,908	4.50	3,806,781	4.96	13,444,360	6.36	22,420,989	7.17		
Blackback	774,664	7.00	879,964	7.00	501,345	5.64	7,684,126	7.04	5,140,316	6.69		
Dab	1,225	4.49	1,045	5.65	597	4.69	68,947	4.92	108,316	8.02		
Fluke	37,119	8.66	101,768	13.73	24,703	16.35	549,307	15.56	44,079	13.96		
Swordfish	9,932	30.00	126,938	30.00	2,699	29.97	258,684	29.60	93,669	32.51		
Rosefish	-	-	-	-	-	-	3,330	4.26	-	-		
Whiting	14,552	3.90	39,070	2.62	10,249	3.42	105,678	3.46	16,425	3.23		
Wolffish	200	4.50	215	3.72	320	4.38	46,940	4.71	14,377	5.43		
Scallops (meats)	397,222	30.00	572,393	30.00	393,014	30.13	3,104,642	30.92	3,375,821	43.40		
Other	28,698	-	57,202	-	22,191	-	342,843	-	151,108	-		
Total	4,813,845	8.60	7,244,830	8.44	6,776,445	7.02	63,523,611	7.89	50,481,007	9.48		

\*Weighted average of prices per pound paid to fishermen.

## SHELLFISH PROMINENT IN NEW YORK'S SEPTEMBER ARRIVALS

Receipts of fresh and frozen fishery products at the salt-water market for September showed practically no change from August, but decreased 7 percent under the September 1943 figures, according to the Service's New York Market News office. Yellowtail flounder production for September was small compared with the previous month and September 1943. The principal reason, according to fishermen, was the scarcity of this species on the usual fishing grounds. Almost offsetting this decrease, however, was an increase in the receipts of cod from New England.

Shellfish totals increased 21 percent over August, principally because the oyster production in the first "R" month reached full sway and because shrimp topped the August arrivals by 834,000 pounds. Shrimp receipts surpassed those of September 1943 by 484,000 pounds.

The hurricane, which occurred in the middle of September, practically destroyed trap fishing off Long Island and New Jersey. Species of fish normally caught by this type of gear showed marked decreases. Of these, scup (porgy) alone remained important, but supplies of this fish were caught with balloon-type dragger nets.

Landings by fishing craft at New York City were down 15 percent from August and 54 percent under September 1943, but there was no appreciable decrease in receipts "over-the-road." September's receipts of fresh and frozen fish and shellfish brought the total for the first nine months of the year to 190,137,000 pounds.

## Receipts of Fresh and Frozen Fishery Products--Salt-water Market New York City\*

Item	Sept. 1944	Sept. compared with		August 1944	Sept. 1943
	Pounds	Percent	Percent	Pounds	Pounds
<b>Classification:</b>					
Fish	13,399,000	- 10	- 14	14,887,000	15,548,000
Shellfish, etc.	8,276,000	+ 23	+ 10	6,730,000	7,515,000
Total receipts	21,675,000	-	- 6	21,587,000	23,063,000
<b>Important Items:</b>					
Cod	2,045,000	+ 92	+ 32	1,066,000	1,546,000
Flounders:					
Blackbacks	1,041,000	- 24	- 4	1,366,000	1,081,000
Yellowtail	319,000	- 75	- 84	1,288,000	1,937,000
Haddock	1,196,000	- 40	- 37	1,986,000	1,886,000
Mackerel	1,864,000	+ 11	+ 2	1,675,000	1,830,000
Salmon	837,000	+275	+	223,000	12,000
Scup (porgy)	764,000	+ 27	+ 24	600,000	618,000
Whiting	904,000	+ 14	- 11	791,000	1,021,000
Clams, hard	3,022,000	- 14	+ 1	3,521,000	2,989,000
Lobsters, live	577,000	- 9	- 3	631,000	597,000
Oysters, shell	1,157,000	+	+ 9	11,000	1,064,000
Shrimp	2,303,000	+ 57	+ 27	1,469,000	1,819,000
Butterfish	348,000	- 54	- 64	750,000	960,000
Halibut	332,000	- 35	- 5	514,000	350,000
Weakfish	336,000	- 19	- 29	416,000	474,000
<b>Arrivals by:</b>					
Fishing vessel	992,000	- 15	- 54	1,165,000	2,145,000
Truck, freight, and express	20,683,000	+ 1	- 1	20,422,000	20,918,000

\*Excluding imports entered at New York City

## GULF SHRIMP AND OYSTER PRODUCTION GAIN IN SEPTEMBER

Shrimp and oyster production showed large gains in September over August, according to the Service's Market News office in New Orleans. Totals for the nine-month period from January through September were still considerably under those for 1943, however.

Production of hard crabs and salt-water fish, both of which suffered decreases from August, continued to lead 1943 production at the end of the first nine months.

## Production of Fishery Products in the Gulf States\*

Item	Unit	September 1944	September 1944 compared with		9 months Jan.-Sept. 1944	Compared with 9 months 1943	12 months Jan.-Dec. 1943
			Aug. 1944	Sept. 1943			
			Percent	Percent		Percent	
<b>Shrimp:</b>							
For canning	Bbls.	33,818	+32	- 5	61,425	-32	138,874
Other	"	37,168	+28	+48	144,759	- 6	251,394
Total	"	70,986	+30	+17	206,184	-16	390,268
<b>Oysters:</b>							
For canning	"	-	-	-	326,889	-35	507,350
Other	"	12,040	+61	- 3	155,835	-25	298,641
Total	"	12,040	+61	- 3	482,724	-32	805,991
<b>Crabs, hard</b>	Lbs.	887,000	-44	+23	9,391,588	+34	8,876,943
<b>Crabmeat, fresh-cooked</b>	"	95,830	-50	+ 4	928,085	+14	1,028,608
<b>Salt-water fish</b>	"	321,190	-10	-24	3,579,821	-18	5,683,995
<b>Fresh-water fish</b>	"	52,520	-24	+ 6	563,886	+ 9	662,525

\*Includes production in Alabama, Mississippi, Louisiana, and Texas.

## CHICAGO RECEIPTS IN SEPTEMBER GAIN 11 PERCENT OVER AUGUST

Receipts of fresh and frozen fishery products in the Chicago wholesale market in September, totaling 6,049,000 pounds, were 11 percent above those of August, but they were 14 percent below those of September 1943, according to the Service's local Market News office.



Although all three general classifications made gains from August, increase in the shellfish group was greatest. This was due mainly to an increase of 428,000 pounds, or 89 percent, in shrimp arrivals. The fresh-water total rose 3 percent as lake trout, the leading item in this category, gained 9 percent and whitefish, second in volume, dropped 25 percent. Salt-water species, led by seasonal arrivals of halibut, rose 5 percent.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	Sept. 1944	September 1944 compared with		9 mos. Jan.-Sept. 1944	9 mos. 1944 compared with	12 months Jan.-Dec. 1943
	Pounds	Aug. 1944	Sept. 1943	Pounds	9 mos. 1943	Pounds
<b>Classification:</b>		Percent	Percent		Percent	
Fresh-water fish	2,854,000	+ 3	- 13	30,191,000	- 4	42,508,000
Salt-water fish	2,170,000	+ 5	- 13	14,614,000	- 37	29,820,000
Shellfish, etc.	1,015,000	+ 67	- 16	4,593,000	- 36	11,706,000
Total receipts	6,049,000	+ 11	- 14	49,498,000	- 20	84,034,000
<b>Important Items:</b>						
Carp	222,000	- 5	- 35	2,149,000	- 34	4,419,000
Lake herring	177,000	- 36	- 9	2,148,000	- 8	4,100,000
Lake trout	537,000	+ 9	- 13	5,272,000	+ 11	7,002,000
Suckers	195,000	+ 12	- 27	1,715,000	- 10	2,470,000
Whitefish	333,000	- 25	+ 10	5,163,000	+ 25	4,671,000
Yellow perch	34,000	- 89	- 88	1,519,000	- 2	3,079,000
Yellow pike	221,000	- 37	- 11	2,802,000	- 1	3,733,000
Halibut	1,093,000	+ 1	+ 25	4,643,000	- 52	11,436,000
Rosefish fillets	256,000	- 35	- 7	1,879,000	+ 39	1,943,000
Shrimp	908,000	+ 89	+ 257	3,063,000	- 43	8,793,000
<b>Leading Sources:</b>						
Louisiana	443,000	+ 26	- 35	2,185,000	- 27	5,343,000
Massachusetts	288,000	- 48	- 72	4,482,000	- 32	8,913,000
Wisconsin	696,000	- 4	- 18	5,788,000	- 13	9,257,000
British Columbia	1,199,000	+ 10	+ 64	4,724,000	- 52	10,707,000
Domestic total	3,851,000	+ 5	- 23	31,931,000	- 22	57,066,000
Imported total	2,198,000	+ 23	+ 9	17,567,000	- 18	26,968,000
<b>Transported by:</b>						
Truck	1,052,000	-	- 20	11,153,000	- 17	18,898,000
Express	2,751,000	- 13	- 14	21,781,000	- 23	35,355,000
Freight	2,245,000	+ 77	- 9	16,564,000	- 20	29,781,000

## SEATTLE RECEIPTS OF FISHERY PRODUCTS CONTINUE TO DECLINE IN SEPTEMBER

Seattle receipts of fresh and frozen fishery products declined 20 percent in September compared with August, according to the Service's local Market News office. Practically all species of importance except salmon and shark evidenced a pronounced decline in receipts on the local market. The heavier receipts of salmon were due to the Columbia River gill net and Indian-caught Celilo Fall operations. The halibut fishery in Area III entered its final stages with approximately 5 million pounds of the season's quota remaining to be caught by November 30.

Otter-trawl receipts continued, with few exceptions, to decline at a rapid rate, due to the critical lack of cold-storage freezing facilities and space which caused trawl vessels to fish for dogfish for livers. There was a one-day tie-up of the otter-trawl fleet on September 27, but this was terminated when dealers agreed to pay the winter prices for species caught by this type of gear.

Receipts of Fresh and Frozen Fishery Products at Seattle\*

Item	September 1944	September 1944 compared with		9 mos. Jan.-Sept. 1944	9 mos. 1944 compared with	12 months Jan.-Dec. 1943
	Pounds	Aug. 1944	Sept. 1943	Pounds	9 mos. 1943	Pounds
<b>Classification:</b>		Percent	Percent		Percent	
Total fish and shellfish	5,231,000	- 20	- 43	50,798,000	- 18	82,471,000
<b>Important Items:</b>						
Halibut	1,150,000	- 24	- 8	14,380,000	- 30	24,384,000
Lingcod	578,000	- 15	+ 129	5,539,000	- 11	6,942,000
Rockfish	360,000	- 40	- 41	3,616,000	+ 1	4,506,000
Sablefish	480,000	- 42	- 52	2,817,000	- 15	5,046,000
Salmon	1,401,000	+ 68	- 49	7,054,000	- 31	16,895,000
Shark	8,000	+ 60	- 96	440,000	- 62	1,579,000
Sole	336,000	- 43	- 82	5,542,000	- 31	10,093,000
Tuna	195,000	- 33	- 28	515,000	+ 40	783,000
Livers	448,000	- 56	- 27	5,111,000	+ 80	4,210,000

\*Halibut and shark fleets and receipts from local and all other sources.

## NEW ENGLAND FRESH FISH PRICES UNCHANGED FOR WINTER

There will be no increase in fishermen's ceilings for pollock, whiting, and blackbacks under the regular schedule of winter ceiling prices effective for most species of New England fresh fish on October 1, the OPA announced October 3. On most species of fresh fish different prices are set up for a six-month winter season and a six-month summer season, OPA explained. These schedules reflect normal price trends.

Last winter OPA announced that it would place a six-cent price on pollock for October through March in place of the existing winter price of seven cents for December through March and  $4\frac{1}{2}$  cents in October and November. This would have reduced the price by one cent for four months and raised it by a cent and a half for two months.

A more careful study of the normal seasonal movement of pollock shows that the price for this fish does not ordinarily rise until December. OPA has decided, therefore, to leave the higher winter price of seven cents but apply it only for four months. This price becomes effective December 1, 1944, and will prevail through March. Together with a  $4\frac{1}{2}$ -cent price for the rest of the year, this ceiling will provide fishermen with 1942 average prices, OPA said.

The present two cents per pound price to the fishermen on round whiting will remain in effect until November 1, 1944, at which time the price will rise to  $2\frac{1}{2}$  cents per pound until May 1, as provided for in the regulation, OPA explained.

Similarly, the present price of seven cents per pound on blackbacks will remain in effect until December 1, when it will rise to 10 cents per pound and will remain at that level until April 1.

## PACIFIC OPA SETS RETAIL MARGINS FOR FRESH FISH SOLD IN WEST

Excerpts from OPA's Region VIII Order G-1 under MPR-507, Amdt. 3 follow:

1. Paragraph (d) is hereby amended to read as follows:

(d) Mark-ups for fresh fish and seafood. Table A sets forth per pound mark-ups over "net cost" allowed to retailers for fresh fish and seafood items covered by this regulation, by species.

Table A

Item	Whole fish sold on gross weight and prepared to the customer's order		Fillets, cuts and steaks or seafood items sold as purchased <sup>1/</sup>	
	I and II Cents per lb.	III and IV Cents per lb.	I and II Cents per lb.	III and IV Cents per lb.
1. Barracuda .....	9	8	9	7
2. California halibut .....	10	8	10	10
3. Black sea bass .....	-	-	11	9
4. White sea bass .....	9	7	10	10
5. Rock bass .....	10	8	11	11
6. Crab (cooked in shell) .....	9	7	-	-
7. Crabmeat .....	-	-	18	18
8. Mexican sea bass or Totoava .....	9	7	9	9
9. Queenfish .....	7	5	-	-
10. Kingfish .....	7	5	-	-
11. Herring .....	7	5	-	-
12. Whitebait .....	7	5	-	-
13. Rex sole (for localities except San Francisco) .....	7	5	-	-
14. Rex sole (San Francisco) .....	7	6	-	-

<sup>1/</sup> Retailers processing items prior to offering for sale at retail who price in accordance with Section 18 (a) (2) and Section 18 (b) (2) of MPR-507, as modified by paragraph (c) hereof shall use these tables.

2. A new paragraph (g) is hereby added to read as follows:

(g) Definitions. (1) "Barracuda" means all types of barracuda (*Sphyrænidae*) caught off the Pacific Coast.

- (2) "California halibut" means those species of the flounder family (Paralichthys californicus) caught off the Pacific Coast, including what is commonly called bastard halibut, southern halibut, alabato.
- (3) "Black sea bass" means those fish caught off the Pacific Coast belonging to the sea bass family (Serranidae) commonly known as jewfish or giant bass.
- (4) "White sea bass" means those fish commonly caught off the Pacific Coast of the species Cynoscion nobilis.
- (5) "Totuava" means Mexican sea bass including grouper, commonly known as grupa, and baya, caught in the Gulf of California.
- (6) "Rock bass" means those fish caught off the Pacific Coast belonging to the family Serranidae and including those species commonly known as rock bass, kelp bass, sand bass, pinto, johnny verde, and corbina or corvina.
- (7) "Crab" means all crab caught off the Pacific Coast.
- (8) "Queenfish" means the species Seriplus politus caught off the Pacific Coast.
- (9) "Kingfish" means the species Geryonemus lineatus caught off the Pacific Coast.
- (10) "Herring" means the species Clupea pallasii caught off the Pacific Coast.
- (11) "Whitebait" means the species Allosmerus attenuatus and those small fish commonly called and sold under the name whitebait caught off the Pacific Coast.

3. This amendment shall become effective October 2, 1944.

#### AMDT. 6 TO MPR-507 EFFECTIVE OCTOBER 26

Retail ceiling prices on fresh lake herring have been suspended, effective October 26, the OPA announced October 21. This action follows the suspension of wholesale ceiling prices for this species of fish on October 2, 1944.

Ceiling prices had been established for the period October 1 to December 15, the normal duration of the annual herring run. The suspension follows indications that the price for lake herring will generally be below the 1942 level of prices--the minimum level at which the Stabilization Extension Act requires fishermen's ceiling prices to be set, OPA said.

OPA said, however, that if fresh lake herring prices should rise above the 1942 levels, ceilings will be promptly reestablished.

Amdt. 6 to MPR-507--Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail--became effective October 26, 1944. Excerpts follow:

In Section 26, the item "Herring, Lake" is deleted from Table A-1.

#### AMDT. 36 TO MPR-418 EFFECTIVE OCTOBER 2

Ceiling prices on fresh lake herring, established for the period October 1 to December 15, the normal duration of the annual herring run, have been suspended effective October 2, 1944, the OPA said October 3. Ceilings for frozen and salted fish, accounting for two-thirds to three-fourths of the herring caught during this period, will remain in effect, the agency said.

Lake herring is the only species of fresh fish caught in the Great Lakes that is under price control. Prices of lake herring, as well as other cheaper varieties of Great Lakes fish, during the summer months generally have been below prices for the corresponding period in 1942, OPA said. Furthermore, such basic factors as the amounts of fish likely to be salted and frozen indicate lower prices for lake herring during this year's run.

For these reasons, OPA believes that ceiling prices will not be necessary to protect consumers of fresh herring. The agency said, however, that if fresh herring prices should rise above 1942 levels, ceilings will be promptly reestablished.

Amdt. 36 to MFR-418--Fresh Fish and Seafood--became effective October 2, 1944. Excerpts follow:

In Section 22, Tables A, B, C, and D, a footnote 40 is added to the names of Schedule 62--Lake Herring (*Leucichthys artedii*) and Schedule 63--Lake Herring--Caught in Saginaw Bay (*Leucichthys artedii*) to read as follows:

40/The provisions of this regulation so far as they apply to Schedule 62--Lake Herring--and Schedule 63--Lake Herring caught in Saginaw Bay--of Tables A, B, C, and D are hereby suspended.

#### AMDT. 37 TO MFR-418 EFFECTIVE OCTOBER 23

Fishermen's prices on round albacore (tuna fish) have been increased by  $3\frac{1}{2}$  cents per pound on sales to canners and to the fresh market in Oregon and Washington, the OPA announced October 18. Sales to the fresh market in California have been increased by  $1\frac{1}{2}$  cents per pound. This increase will be reflected at retail by about one cent a pound for the round fish--the most popular retail selling style of this fish. The rest of the increase will be absorbed at previous levels of distribution, OPA said. The price of cuts and fillets will be proportionately increased to the consumer by 2 to 3 cents per pound.

This action was necessary to meet the requirements of the Stabilization Extension Act of 1944, which stated that fishermen's prices could be no lower than the 1942 average prices. Since most tuna fish is canned, OPA said it will examine canned tuna fish prices to see if adjustments are necessary.

In announcing the new fishermen's price for fresh albacore, OPA said that the 2 cents differential allowed in California for sales to persons other than canners has been eliminated. This minimizes the increase on fresh albacore at retail. Approximate highest retail prices for the small amount of albacore sold fresh, round, to consumers in West Coast cities are as follows: Los Angeles, Portland, and Seattle, 40 cents a pound.

Amdt. 37 to MFR-418--Fresh Fish and Seafood--became effective October 23, 1944. Excerpts follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Section 16 (b) (5) is amended to read as follows:

(5) Charging, paying, billing or receiving any consideration for or in connection with any service for which a specific allowance has not been provided either in this Maximum Price Regula-

tion No. 418 or in any regional order (under the authority delegated in Revised Maximum Price Regulation No. 166) which applies specifically to services performed in connection with the handling of fresh fish or seafood.

2. In Section 22, Tables A, B, C, and D, Schedule No. 43 are amended to read as follows:

Sched. No.	Species	Item No.	Style of Dressing	Size	Prices in cents per pound--January through December			
					TABLE*			
					A	B	C	D
43	Tuna, albacore (Pacific Coast) .....	1	Round .....	All sizes	19 $\frac{1}{2}$	22	24	25
		2	Drawn .....	" "	-	26 $\frac{1}{2}$	28 $\frac{1}{2}$	29 $\frac{1}{2}$
		3	Dressed .....	" "	-	29 $\frac{1}{2}$	31 $\frac{1}{2}$	32 $\frac{1}{2}$
		4	Center cuts .....	" "	-	32	34 $\frac{1}{2}$	35 $\frac{1}{2}$
		5	Tail cuts .....	" "	-	29 $\frac{1}{2}$	31 $\frac{1}{2}$	32 $\frac{1}{2}$
		6	Head cuts .....	" "	-	29 $\frac{1}{2}$	31 $\frac{1}{2}$	32 $\frac{1}{2}$
		7	Steaks .....	" "	-	35 $\frac{1}{2}$	38	39
		8	Fillets .....	" "	-	46	49	50

\*TABLE A--MAXIMUM PRICES FOR PRODUCERS OF FRESH FISH AND SEAFOOD.

TABLE B--MAXIMUM PRICES FOR PRIMARY FISH SHIPPER SALES OF FRESH FISH AND SEAFOOD.

TABLE C--MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE SALES AND SALES BY WHOLESALERS OTHER THAN PRIMARY FISH SHIPPER WHOLESALERS TO OTHER WHOLESALERS OF FRESH FISH AND SEAFOOD.

TABLE D--MAXIMUM PRICES FOR CASH AND CARRY SALES OF FRESH FISH AND SEAFOOD.

The accompanying amendment to Maximum Price Regulation No. 418 fixes the producer's price for round albacore (tuna) at 19½ cents per pound, an increase of 3¼ cents over the former Table A price. This increase is necessary to meet the requirement of Section 2 (1) of the Emergency Price Control Act of 1942, as amended by the Stabilization Extension Act of 1944. This amendment obliges the Administrator to fix fish prices to the fishermen at the average 1943 prices rather than the average 1941 prices, as was provided in the original Act. This action brings the maximum prices for all tuna to the 1942 level.

The price of 19½ cents established by this amendment is the 1942 average of fishermen's prices for both sales to canners and sales to fresh fish wholesalers. Accordingly, the addition of 2 cents per pound for fishermen's sales of albacore to the fresh market in California established by Footnote 29 is eliminated and a uniform price is established for sales to canners and sales to the fresh market. This action minimizes the resulting increase in price to the retailer, and hence to the consumer.

Footnote 29 originally permitted the addition of 2 cents per pound to Table A prices on all sales to persons other than canners. It was added by Amendment No. 8 to this regulation, which established the wholesale prices for albacore. The prices fixed in Tables B, C and D for

round albacore were therefore based on a 2 cent addition to the Table A price. When Amendment No. 12 to this regulation thereafter limited the applicability of the 2 cent addition to sales in California, the prices listed in the other tables were not changed, since at that time the indications were that most of the sales of fresh albacore to wholesalers were made in California. This resulted in an increase of 2 cents in the margin between Table A and Table B with respect to sales outside California, which increase was reflected in the unchanged prices listed in Tables C and D.

The present amendment increases the prices formerly listed for round albacore in Tables B, C and D by 1¼ cents per pound. Since Footnote 29 has been eliminated from the albacore schedule, this increase preserves the wholesaler's existing margins with respect to sales in California. With respect to the increasing volume of sales outside California, the increase restores the original Table B margin (the equivalent of the Table B margin for sales in California), and preserves existing Table C and Table D margins.

Commensurate increases are also made in the prices of the various styles of processed albacore listed in the tables, based in each case on the processing yield. Thus prices for drawn albacore have been increased by 1½ cents per pound, for dressed albacore and all cuts

by 1¼ cents per pound, for steaks by 2 cents per pound and for fillets by 2½ cents per pound, respectively.

This amendment sets the same margins for sales of tuna as exist for sales of other fresh fish in the same price range. These margins are now being re-examined. Since most of the albacore which goes into the fresh market is sold in the round, the increase in price at retail resulting from this amendment will be about one cent per pound.

The great bulk of tuna is sold to canners. A study is being made of the relation between the prices fixed for canned albacore under Maximum Price Regulation No. 299 and for fresh albacore by this amendment to determine whether the increased price of fresh albacore can be absorbed under present canners' ceilings, so that those ceilings reflect the producers' average 1942 price for the fresh fish.

Section 16 (b) (5) of this regulation is also amended to permit a charge for a service for which an allowance is provided in a regional order made under this regulation or Revised Maximum Price Regulation No. 165 specifically applicable to services performed in the handling of fresh fish or seafood, as well as for services for which a specific allowance is provided by this regulation. This makes possible the recognition of established local handling practices without increasing the dangers of evasion.

#### REGIONAL OPA ADDS DEFINITIONS TO FRESH FISH ORDER

Excerpts from OPA's Region VIII Rev. Order G-6 under MPR-418, Amt. 1 follow:

Revised Order No. G-6 under MPR-418, as amended, is hereby amended as follows:

1. Paragraph (a) is hereby amended to read as follows:

(a) Listed fresh fish and seafood items. The items covered by this order, hereafter referred to as "listed fresh fish and seafood items," are: barracuda, California halibut, black sea bass, white sea bass, totuava, rock bass, live crab, cooked crab in shell, and crabmeat, kingfish, queenfish, herring, rex sole, and white bait. This order shall apply to Region VIII of the OPA.

2. Appendix I is hereby amended by deleting therefrom the word "Squid" and the accompanying schedule of prices.

3. Paragraph (b) (5) is hereby amended to read as follows:

(b) (5) Rock bass means those fish caught off the Pacific Coast belonging to the family Serranidae and shall include those species commonly known as rock bass, kelp bass, sand bass, pinto, johnny verde, and corbina (corvina).

4. Paragraph (b) is hereby further amended by adding the following sub-paragraphs:

(17) Queenfish means the species Seriophus politus caught off the Pacific Coast.

(18) Kingfish means the species Genyonemus lineatus caught off the Pacific Coast.

(19) Herring means the species Clupea pallasii caught off the Pacific Coast.

(20) Whitebait means the species Allosmerus attenuatus and those small fish commonly called and sold under the name whitebait caught off the Pacific Coast.

5. This amendment shall become effective October 2, 1944.

## Frozen Fish Trade

#### RECORD FROZEN FISH STOCKS CROWD U. S. STORAGE PLANTS

Stocks of frozen fish and shellfish, which have been consistently higher this year than in 1943, are still mounting and on October 1 reached the record proportions of 131,584,000 pounds, according to the Service's Current Fishery Statistics 149.



Holdings of fishery products in freezers a month earlier stood at 123,255,000 pounds, at that time the highest figure ever reported. October 1 holdings were 33,000,000 pounds larger than those of October 1, 1943, which were of approximately average size for this season of the year.

Because of the critical shortage of cold-storage space, the Fish and Wildlife Service is cooperating with the War Food Administration in local programs in selected cities to hasten the movement of these stocks into consumption.

Halibut and Atlantic mackerel were the largest single items in the inventory of fish in storage, with holdings of 17,019,000 and 11,851,000 pounds, respectively. These figures show an increase of about 4,000,000 pounds for each species over holdings in October 1943.

Frozen fillets of such New England species as cod, haddock, rosefish, and pollock reached a total of approximately 16,000,000 pounds in storage, as against less than 10,000,000 a year previous. This is due in part to the fact that catches by boats operating out of New England ports have increased sharply this year, while distribution facilities have failed to improve to a corresponding degree.

Among fresh-water species, twice as much whitefish and pikes (including pickerel, jacks, and yellow jack) were in storage as last year and threetimes as much lake trout and blue pike; while frozen stocks of lake herring rose from 289,000 pounds last year to 1,511,000 pounds.

A few species stood at about the same level as last year. These were croakers, shad, swordfish, whiting, shrimp, yellow perch, and catfish.

Among the few to show decline were flounders, butterfish, sea herring, and spiny lobster tails.

Holdings of Fishery Products in the United States

Item	Oct. 1, 1944	Oct. 1 compared with			Sept. 1, 1944	Oct. 1, 1943	5-year average*
		Sept. 1, 1944	Oct. 1, 1943	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	131,584,000	+ 7	+ 34	+ 32	123,255,000	98,225,000	99,645,000
<u>Important Items:</u>							
<u>Fillets:</u>							
Cod	6,574,000	- 3	+190	+181	6,745,000	2,269,000	2,341,000
Haddock	5,275,000	+ 8	+ 61	- 35	4,892,000	3,268,000	8,158,000
Rosefish	4,054,000	+ 4	+ 2	+ 10	3,898,000	3,990,000	3,686,000
Flounders	1,855,000	- 11	- 11	+ 33	2,080,000	2,095,000	1,397,000
Halibut	17,019,000	- 3	+ 33	+ 23	17,629,000	12,762,000	13,803,000
Herring, sea	1,694,000	- 12	- 43	+ 9	1,922,000	2,997,000	1,560,000
Mackerel	11,851,000	- **	+ 48	+ 42	11,882,000	7,982,000	8,359,000
Sablefish	4,475,000	+ 9	+ 94	+106	4,109,000	2,307,000	2,171,000
Salmon	11,253,000	+ 27	+ 29	+ 25	6,856,000	8,727,000	9,000,000
Scup (porgies)	2,179,000	+ **	- 20	+ 64	2,176,000	2,739,000	1,332,000
Whiting	10,587,000	+ 13	- **	- 10	9,410,000	10,607,000	11,799,000
Lakes herring	1,511,000	- 22	+421	+ 51	1,929,000	290,000	999,000
Whitefish	2,015,000	- 2	+123	+ 35	2,054,000	905,000	1,496,000
Shrimp	4,894,000	+137	+ 18	+ 31	2,063,000	4,163,000	3,739,000
<u>Cured fish:</u>							
Herring, cured	16,404,000	- 11	- 6	- 2	18,525,000	17,407,000	16,794,000
Salmon, mild-cured	2,744,000	+ 30	+ 36	- 56	2,113,000	2,020,000	6,285,000

\*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

\*\*Less than  $\frac{1}{2}$  percent.

## SEPTEMBER FREEZINGS 5 PERCENT GREATER THAN SEPTEMBER 1943

Freezings of fishery products during September totaled 28,004,000 pounds, according to the Service's Current Fishery Statistics 149. This was a decrease of 14 percent from

the production in August, but an increase of 5 percent when compared with September 1943. Substantial increases over September 1943 were reported in freezings of all important items except rosefish fillets, flounders, sea herring, and lake herring.

Freezings of Fishery Products in United States and Alaskan Cold-storage Plants

Item	September 1944	September compared with			August 1944	September 1943	5-year average*
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	28,004,000	- 14	+ 5	+ 9	32,602,000	26,607,000	25,646,000
<u>Important Items:</u>							
Croakers	56,000	- 90	- 56	- 40	542,000	128,000	93,000
Filletts:							
Cod	1,003,000	+ 6	+120	+154	945,000	455,000	395,000
Haddock	1,445,000	- 5	+144	- 12	1,528,000	593,000	1,635,000
Pollock	195,000	+175	+427	- 59	71,000	37,000	470,000
Rosefish	2,582,000	- 41	- 46	- 12	4,372,000	4,779,000	2,938,000
Flounders	331,000	- 27	- 54	- 21	454,000	718,000	418,000
Halibut	1,773,000	- 24	+ 40	+ 6	2,330,000	1,268,000	1,677,000
Herring, sea	71,000	- 49	- 75	- 76	139,000	288,000	297,000
Mackerel	2,493,000	+ 1	+ 14	+ 25	2,469,000	2,192,000	1,996,000
Sablefish	1,532,000	- 14	+ 21	+ 36	1,785,000	1,261,000	1,129,000
Salmon	3,901,000	- 26	+ 58	+ 69	5,267,000	2,472,000	2,312,000
Whiting	4,120,000	- 1	+ 13	+ 51	4,166,000	3,652,000	2,729,000
Lake herring	17,000	- 45	- 41	- 90	31,000	29,000	170,000
Shrimp	2,751,000	+167	+ 17	+ 18	1,031,000	2,357,000	2,337,000

\*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

## BOSTON COLD-STORAGE HOLDINGS SHOW LITTLE CHANGE IN SEPTEMBER

Total fish and shellfish holdings in local cold-storage plants remained at a virtual standstill for the monthly period ending September 27, according to the Service's Market News office in Boston. Stocks on September 27 were 32 percent higher than on September 29, 1943.

Most of the principal items showed slight gains over August 30. Cod and mackerel made prominent gains of 10 percent and 5 percent, respectively. Pollock gained 25 percent, indicating that the pollock season will soon be at its peak. Shrimp stocks showed a gain of 162 percent although the holdings were far below those of a year previous. Scallops showed a gain of 11 percent but were still scarce in the wholesale markets.

Whiting in New England cold-storage plants continued to gain over previous 1944 and 1943 totals. With the end of the producing season expected soon, the bulk of the holdings has been accumulated and withdrawals will soon begin to exceed receipts. On September 30, 8,731,000 pounds of whiting were held, compared with 7,134,000 pounds on August 26, a gain of 22 percent.

Boston Cold-storage Holdings

Item	Sept. 27, 1944	Sept. 27 compared with		Aug. 30, 1944	Sept. 29, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	18,284,000	-	+ 32	18,210,000	13,810,000
<u>Important Items:</u>					
Filletts:					
Cod	2,250,000	- 10	+454	2,473,000	406,000
Flounder	720,000	- 7	+219	773,000	226,000
Haddock	1,830,000	+ 1	+198	1,819,000	615,000
Mackerel	1,711,000	- 9	+	1,881,000	11,000
Pollock	151,000	+ 25	+308	121,000	37,000
Rosefish	476,000	- 14	+ 33	552,000	359,000
Mackerel	4,364,000	+ 5	+ 58	4,154,000	2,762,000
Smelt	439,000	- 8	+ 86	478,000	236,000
Scallops	108,000	+ 11	- 79	97,000	507,000
Shrimp	97,000	+162	- 68	37,000	306,000

## NEW YORK COLD-STORAGE HOLDINGS SOAR TO 15,459,000 POUNDS IN SEPTEMBER

Holdings of frozen fishery products in New York cold-storage warehouses on October 1 advanced 10 percent over holdings of September 1 and 44 percent over the October 1, 1943 figure, according to the Service's Fishery Market News office in that city. The increase over September 1 was due mainly to large receipts of shrimp, salmon, and unclassified salt-water fish and shellfish. The increase over 1943 figures was particularly apparent in the holdings of fillets, halibut, sablefish, and salmon as well as in "unclassified."

The large increases over last month's figures of cod fillets, haddock fillets, halibut, mackerel, and sablefish are due mainly to the fact that one warehouse, which had been showing 2,982,000 pounds of unclassified salt-water species, divided most of this figure into separate species as follows:

Cod fillets	- 1,200,000	Halibut	- 300,000	Sablefish	- 200,000
Haddock fillets	- 500,000	Mackerel	- 200,000		

This warehouse had been showing approximately 1,000,000 pounds of unclassified salmon, now identified as king salmon. These changes did not increase the total holdings as they constituted only a shift in classifications.

All other species of salmon, including unclassified, totaled approximately 122,000 pounds.

New York Cold-storage Holdings

Item	Oct. 1, 1944	Oct. 1, 1944 compared with		Sept. 1, 1944	Oct. 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	15,459,000	+ 10	+ 44	14,047,000	10,757,000
<b>Important Items:</b>					
Butterfish	297,000	- 2	- 68	304,000	930,000
Fillets:					
Cod	1,880,000	+194	+ 303	640,000	467,000
Flounder	282,000	- 17	+ 244	340,000	82,000
Haddock	1,300,000	+ 60	+1329	812,000	91,000
Flounder, fluke, etc.	371,000	- 9	- 12	406,000	421,000
Halibut	564,000	+125	+ 742	251,000	67,000
Mackerel	1,050,000	+ 41	+ 16	743,000	908,000
Sablefish	737,000	+ 47	+ 151	500,000	294,000
Salmon: King (Chinook)	1,259,000	+ 32	+ 353	956,000	278,000
Scup (porgy)	439,000	+ 2	- 20	430,000	547,000
Sea trout, gray	284,000	- 5	+ 100	299,000	142,000
Whiting	286,000	+ 22	- 36	235,000	445,000
Unclassified, salt-water	1,511,000	- 61	+ 101	3,826,000	753,000
Whitefish	529,000	- 6	+ 14	564,000	465,000
Scallops	413,000	+ 10	+ 185	376,000	145,000
Shrimp	1,267,000	+163	+ 23	481,000	1,033,000

## FROZEN FISHERY STOCKS IN CHICAGO REMAIN FIRM IN SEPTEMBER

Little over-all change occurred in the holdings of fishery products in Chicago warehouses from August 31 to September 28, according to the Service's local Market News office. The total volume gained 4 percent to reach 7,460,000 pounds. All major items registered some fluctuations, but only one item, shrimp, showed a major change. Shrimp holdings rose from 216,000 pounds to 589,000 pounds in the four-week period, a gain of 173 percent. Whitefish and cod fillets remained first and second, respectively, in individual holdings.

In the twelve months ending September 28, stocks advanced 40 percent. This margin of difference was considerably smaller than that between July 29, 1943, and July 27, 1944, when holdings increased 100 percent. In 1943, stocks rose 1,678,000 pounds from July 29 to September 30, whereas in 1944 the gain was only 181,000 pounds in this period.

Between September 30, 1943, and September 28, 1944, the positions of almost all important items underwent change. Whitefish stocks, eighth in importance in 1943, climbed 467 percent to first place; cod fillets, seventh in line, rose to second place; and shrimp re-

tained third position. Halibut, first in 1943, fell to eighth, and whiting, second in 1943, was reduced to tenth place in 1944.

## Chicago Cold-storage Holdings

Item	Sept. 28, 1944	Sept. 28, 1944 compared with Aug. 31, 1944      Sept. 30, 1943		Aug. 31, 1944	Sept. 30, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,460,000	+ 4	+ 40	7,136,000	5,324,000
<u>Important Items:</u>					
Blue pike and sauger	432,000	- 17	+225	518,000	133,000
Chubs	493,000	+ 14	+ 42	433,000	346,000
Lake herring	458,000	- 7	+511	491,000	75,000
Lake trout	281,000	- 28	+138	389,000	118,000
Pickarel	152,000	- 5	+ 90	160,000	80,000
Whitefish	1,168,000	- 4	+467	1,221,000	206,000
Yellow perch	195,000	+ 23	+ 42	158,000	137,000
Yellow pike	189,000	- 6	+112	201,000	89,000
<u>Filletts:</u>					
Cod	795,000	+ 10	+279	723,000	210,000
Haddock	169,000	+ 97	- 8	86,000	184,000
Rosefish	401,000	- 14	+ 80	464,000	223,000
Halibut	366,000	+ 20	- 46	304,000	677,000
Mackerel	167,000	+ 21	- 53	138,000	352,000
Whiting	253,000	- 7	- 47	271,000	477,000
Shrimp	589,000	+173	+ 42	216,000	414,000

## CANADIAN FREEZINGS IN SEPTEMBER 47 PERCENT BELOW AUGUST\*

There were 9,261,000 pounds of fresh fish and 784,000 pounds of smoked fish frozen in Canadian freezers in September, according to data furnished by the Dominion Bureau of Statistics.

Total fresh fish freezings were 18 percent less than those of September 1943, while freezings of smoked fish gained 21 percent. Compared with August, however, fresh fish freezings declined 47 percent due to decreases in the quantity frozen of all important items except salmon.

## Freezings of Fishery Products in Canadian Cold-storage Plants

Item	September 1944	September compared with August 1944      Sept. 1943		August 1944	September 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	9,261,000	-47	- 18	17,321,000	11,265,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	582,000	-61	- 35	1,497,000	900,000
Filletts	1,827,000	-62	- 37	4,783,000	2,880,000
Haddock fillets	162,000	-65	+ 41	459,000	115,000
Salmon	3,596,000	+ 4	+ 9	3,466,000	3,306,000
Halibut	505,000	-49	- 56	988,000	1,149,000
Sea herring	1,088,000	-74	- 12	4,212,000	1,238,000
Mackerel	236,000	-35	+157	362,000	92,000
Whitefish	98,000	-77	+ 96	430,000	50,000
<u>Frozen smoked fish</u>					
Total freezings	784,000	- 4	+ 21	818,000	649,000
<u>Important Items:</u>					
Filletts; cod, haddock, etc.	461,000	+82	+ 79	253,000	257,000
Sea herring kippers	258,000	-50	- 31	516,000	373,000

## OCTOBER 1 CANADIAN COLD-STORAGE HOLDINGS 29 PERCENT ABOVE YEAR PREVIOUS

Holdings of frozen fish in Canadian cold-storage warehouses on October 1 totaled 42,580,000 pounds, according to data furnished by the Dominion Bureau of Statistics. This was an in-

crease of 11 percent compared with September 1, and 29 percent over holdings on October 1, 1943. Cod fillets, salmon, halibut, and whitefish holdings were considerably higher than those of a year previous.

Canadian Cold-storage Holdings					
Item	Oct. 1, 1944	October 1 compared with		Sept. 1, 1944	Oct. 1, 1943
	Pounds	Sept. 1, 1944 Percent	Oct. 1, 1943 Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	42,580,000	+11	+29	38,481,000	33,026,000
<u>Important Items:</u>					
Cod:					
Whole	3,252,000	+13	- 1	2,886,000	3,296,000
Fillets	5,587,000	+12	+25	4,999,000	4,487,000
Salmon	7,610,000	+70	+94	4,476,000	3,923,000
Sea herring	9,390,000	- 1	+ 2	9,510,000	9,180,000
Halibut	6,878,000	- *	+85	6,884,000	3,716,000
Mackerel	1,019,000	+ 9	-16	935,000	1,212,000
Whitefish	1,686,000	-19	+20	2,091,000	1,400,000
Tullibee	168,000	-79	- 9	806,000	184,000
<u>Frozen smoked fish</u>					
Total holdings	2,281,000	- 2	+20	2,328,000	1,899,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	1,078,000	- 3	+69	1,110,000	637,000
Sea herring kippers	1,002,000	+ *	- 8	1,000,000	1,088,000

\*Less than one-half of one percent.

#### WFA ALLOCATES FREEZER SPACE

Arrangements for the allocation of freezer space in 20 designated cities has been made by the WFA for the use of the Armed Services for the storage of meats and poultry in leading meat packing centers of the country. This action, effective immediately, was taken by issuance of War Food Order 116 on October 11.

The order provides for the issuance of allocation authorizations for periods of not more than 7 days and applies only to freezer space in cold-storage warehouses in the designated cities, which has or will become unoccupied during the specified periods. The order requires application of the allocation to the acceptance of commodities owned by the Armed Services for storage, and provides priority of delivery of such commodities out of storage. It does not affect cooler space and the allocation cannot be used in warehouses whose freezers are more than 50 percent filled with Government-owned commodities.

The 20 cities in which the allocation applies are:

Baltimore, Md.	Denver, Colo.	Kansas City, Mo.	Philadelphia, Pa.
Buffalo, N. Y.	Detroit, Mich.	Milwaukee, Wis.	Salt Lake City, Utah
Chicago, Ill.	Duluth, Minn.	Minneapolis, Minn.	Springfield, Ill.
Cincinnati, Ohio	Fort Worth, Tex.	Nashville, Tenn.	St. Paul, Minn.
Dallas, Tex.	Kansas City, Kans.	Omaha, Nebr.	St. Louis, Mo.

Excerpts follow:

§ 1470.7 Allocation of freezer space and priority of delivery.—(a) Definitions. When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(2) "Public cold storage warehouse" means any artificially-cooled warehouse or other artificially-cooled place of storage, the operator of which is engaged in storing goods therein for compensation.

(3) "Freezer space" means any space in a public cold storage warehouse which can be maintained at a temperature of 29 degrees Fahrenheit or lower, and shall include any portion of such space which

is held or controlled by any person other than the operator of the warehouse, but shall not include that portion of such storage space occupied by individual lockers having a capacity of less than 25 cubic feet each.

(d) Compulsory acceptance and execution under emergency orders. An emergency order must be accepted and the commodity tendered for storage thereunder must, in preference to any other commodity, be placed in freezer space to the extent necessary to fulfill the requirements of the emergency order, or to the extent space is or may become

unoccupied, except that such acceptance and placing of such commodity in freezer space under such order need not be made:

(1) If there is in the public cold storage warehouse to which such emergency order is presented, no unoccupied freezer space and no such space becomes unoccupied during the time specified within which such emergency order may be placed.

If the Armed Services of the United States have no storage contract or agreement with such public cold storage warehouse and are unwilling or re-



fuse to store commodities therein in accordance with the same terms, conditions, and rates of storage which are available to other persons storing commodities in such warehouse: *Provided* That there shall be no discrimination against such emergency orders in establishing terms, conditions, and rates of storage.

The placing of any commodity in freezer space other than under such emergency orders shall be deferred to the extent necessary to provide such space for storage of commodities tendered under such emergency orders, even though such deferment may cause defaults under other contracts or orders and even though reservations may have been made of such freezer space for commodities tendered by other persons.

(e) *Placing of emergency orders.* Emergency orders may be placed by regular or registered mail, by telegraph, or by personal service upon the person with whom the order is to be placed.

(f) *Priority of deliveries out of public cold storage warehouses.* Any person operating a public cold storage warehouse shall give precedence to orders issued by the Armed Services for the delivery or removal of frozen meat and frozen poultry out of storage in such warehouse over orders issued by other persons for the delivery or removal of food out of storage in such warehouse: *Provided*, That such precedence of delivery or removal out of storage shall apply only to such warehouses located in any of the cities listed in paragraph (b) (2) (iii) hereof.

(h) *Contracts.* The requirements of

this war food order shall be observed without regard to contracts now existing or hereafter made or any rights accrued or payments made thereunder.

(k) *Petition for relief from hardship.* Any person affected by this order who considers that compliance herewith would work an exceptional or unreasonable hardship on him may file a petition for relief with the Order Administrator. Such petition should be addressed to Order Administrator, WFO 116, Marketing Facilities Branch, Office of Distribution, War Food Administration, Washington 25, D. C.

(c) *Territorial extent.* This order shall apply only to the forty-eight (48) states of the United States, and the District of Columbia.

#### AMDT. 21 TO MPR-364 EFFECTIVE OCTOBER 3

The winter base price of frozen rosefish fillets has been fixed at 24½ cents per pound, the OPA announced October 4. This is the same price set last winter and compares with last summer's base price of 22 cents per pound, the price agency said. However, rosefish fillets frozen before October 1, 1944, must be sold at the summer base price of 22 cents per pound, because processors were able to obtain their supplies of this species at the producers' lower summer prices.

In a previous statement, OPA announced that with two or three possible exceptions winter base prices of frozen fish would not be increased over summer prices because the record holdings of frozen fish made winter freezing unnecessary. Normally most species are frozen during the summer for winter consumption. Rosefish is one of the exceptions because virtually the entire production of rosefish is frozen. To make possible freezing of the winter catch, winter prices of frozen rosefish have been adjusted for the higher winter prices paid to fishermen for fresh rosefish.

Amdt. 21 to MPR-364--Frozen Fish and Seafood--became effective October 3, 1944. Excerpts follow:

Maximum Price Regulation No. 364 is amended in the following respects:

1. In the table of base prices in section 13 Schedule 27 is amended to read as follows:

Sched. No.	Name	Item No.	Style of processing	Size	Base price per pound
27	Rosefish ( <i>Scaevastus marinus</i> ) <sup>12</sup> .....	1	Fillets .....	All sizes .....	\$24.25½

2. Footnote 12 is added at the end of the table of base prices in section 13 to read as follows:

<sup>12</sup> A processor shall not sell rosefish fillets on the basis of the listed prices until he will

have sold, at or below a price based on the prior price of 22 cents per pound, an amount equal to that part of his October 1, 1944 inventory which was not sold before October 3, 1944.

#### AMDT. 22 TO MPR-364 EFFECTIVE OCTOBER 3

Importers of seven species of frozen Canadian lake fish are now permitted to add specific storage allowances to their present base prices during the months of April through November, the OPA announced on October 4. The seven species are whitefish, tullibee, lake trout, yellow pike, sucker, pickerel, sauger, and yellow perch--those covered by MPR-364--Frozen Fish and Seafood.

No storage allowances may be added for the months of December through March. OPA explained that the winter fishing season in Canada for lake fish begins in November and early December and continues through March, and that during this period much of these species of fish are sold in the United States.

Consumers of frozen Canadian lake fish may have to pay from 3 to 4 cents per pound more for these items during October and November. On a yearly basis the average increase to consumers will be from 1 to 2 cents per pound. Sales of fish at retail are on a percentage mark-up over cost.

Amdt. 22 to MPR-364--Frozen Fish and Seafood--became effective October 3, 1944. Excerpts follow:

Footnote 6 (applicable to frozen Canadian lake fish in Schedules 70-77, inclusive) at the end of the table of base prices in section 13 is amended by adding the following paragraph:

For sales in the months of April through November,  $\frac{1}{4}$  cent per month may be added to the base prices as follows:

Addition to the base prices in Schedules 70-77 inclusive

Month:	Cents
April.....	$\frac{1}{4}$
May.....	$\frac{1}{4}$
June.....	$\frac{1}{4}$
July.....	1
August.....	$1\frac{1}{4}$
September.....	$1\frac{1}{4}$
October.....	$1\frac{1}{4}$
November.....	2

#### AMDT. 23 TO MPR-364 EFFECTIVE OCTOBER 25

New base prices for frozen halibut produced at all Alaskan ports and sold in the United States were announced October 20 by the OPA. These prices are lower than previously announced base prices for Alaskan halibut. However, processors and wholesalers will now be permitted to include as part of their maximum prices a transportation allowance from Alaska to ports of entry in the United States. This action will result in an increase of one-half cent per pound for frozen dressed halibut sold by processors to wholesalers in the Pacific Coast and Rocky Mountain States.

Consumers do not normally buy dressed halibut. This fish is first processed into steaks and fillets for such sales. Therefore, the increase in the price of dressed fish will result in no increase at retail, OPA said. Furthermore, lower base prices have been established for steaks and fillets that have been processed from Alaskan halibut. These lower prices will not be fully reflected at the consumer level because of the increased transportation allowance from Alaska to U. S. ports of entry. However, the price for these styles of dressing of frozen halibut will be decreased by about one cent per pound on sales to consumers.

Processors and wholesalers in states other than Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming will continue to price frozen halibut as they previously have done, on the basis of a price no greater than the Prince Rupert, British Columbia, price plus the transportation allowance to their customary receiving point.

Processors and wholesalers in the listed states price by using the approximate base price and transportation allowance as provided in the regulation generally.

The changes in this measure now make the pricing scheme for frozen Alaskan halibut similar to the pricing scheme for fresh Alaskan halibut.

Amdt. 23 to MPR-364--Frozen Fish and Seafood--became effective October 25, 1944. Excerpts follow:

Maximum Price Regulation No. 364 is amended in the following respects:

1. Section 2 (e) is amended to read as follows:

(e) *Special provisions applicable to processor's sales of frozen halibut.* The processor in determining his maximum price under the provisions of any of the preceding paragraphs of this Section 2 for frozen halibut which he sells or delivers from a distribution point located outside Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming shall use as his base price plus any transportation allowance whichever of the following is lower: (1) The base price listed in section 13 for frozen halibut which was originally landed fresh on the

Pacific Coast of Canada plus the rail rate for frozen fish for the type of shipment used from Prince Rupert, British Columbia, to the processor's distribution point; or (2) the appropriate base price listed in section 13 with respect to the point of landing plus the transportation allowance provided in section 4.

2. Section 3 (b) (3) is amended to read as follows:

(3) *Net cost for sales of halibut.* The wholesaler in determining his "net cost" in accordance with the provisions of section 3 (b) (1) and (2) for frozen halibut which he sells or delivers from a distribution point located outside Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming shall use as

the base price, plus any transportation allowance permitted him or his supplier, whichever of the following is lower: (1) The appropriate base price listed in section 13 for frozen halibut which was originally landed fresh on the Pacific Coast of Canada plus the rail rate for frozen fish for the type of shipment used from Prince Rupert, British Columbia, to his established place of business; or (2) the appropriate base price listed in section 13 with respect to the point of landing plus the transportation allowance permitted him or his supplier in section 4.

3. In section 4 a new paragraph (d) is added to read as follows:

(d) *Alaskan halibut shipped to the United States.* Halibut shipped from

Alaska to the continental United States shall be considered domestic and not imported fish for the purpose of determining any transportation allowance permitted by this section 4. A processor or wholesaler who sells or delivers frozen Alaskan halibut from a distribution point located in Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, or Wyoming must determine the transportation allowance under the provisions of paragraph (a) or paragraph (b) of this section, whichever is applicable. However, a processor or wholesaler who sells or delivers frozen Alaskan halibut from a distribution point located outside the states referred to herein must determine the transportation allowance under the provisions of section 2 (e) or section 3 (b) (3), whichever is applicable.

4. In section 13 Schedule 15 is amended to read as follows:

Schedule No.	Name	Item No.	Style of processing	Size	Base price per pound
15.....	Halibut, ( <i>Hippoglossus hippoglossus</i> ), <sup>13</sup>	1	Round.....	All sizes.....	\$0.14
		2	Drawn.....	All sizes.....	.18½
		3	Dressed.....	Under 10 pounds.....	.20½
		4	Dressed.....	10 thru 60 pounds.....	.21½
		5	Dressed.....	Over 60 pounds.....	.20½
		6	Steaks.....	All sizes.....	.30½
		7	Fillets.....	All sizes.....	.31½

5. In section 13 Footnote 10 is amended to read as follows:

10. The base prices listed for halibut apply to frozen halibut originally landed fresh on

the Pacific Coast of the continental United States. For frozen halibut originally landed fresh in Canada or Alaska deduct the following amounts from the listed prices.

Port	Style of dressing	Deductions
		<i>Cents</i>
Any port on the Pacific Coast of Canada.....	1. Round, dressed or drawn.....	2½
	2. Steaks.....	3½
	3. Fillets.....	4
Ketchikan.....	1. Round, dressed or drawn.....	3½
	2. Steaks.....	4
	3. Fillets.....	5
Wrangell and Petersburg.....	1. Round, dressed or drawn.....	3½
	2. Steaks.....	4½
	3. Fillets.....	5½
Juneau, Sitka, and Pelican City.....	1. Round, dressed or drawn.....	3½
	2. Steaks.....	4½
	3. Fillets.....	5½
Port Williams.....	1. Round, dressed or drawn.....	4½
	2. Steaks.....	5½
	3. Fillets.....	6½
Any port in Alaska not listed.....	1. Round, dressed or drawn.....	4½
	2. Steaks.....	5½
	3. Fillets.....	6½
		Deduct the amount specified for nearest listed port.

For frozen halibut originally landed fresh on the Atlantic Coast, add ½ cent to the listed prices.

#### AMDT. 24 TO MPR-364 EFFECTIVE OCTOBER 18

Certain importers of frozen Canadian lake trout and saugers may now apply for an increase in their ceiling prices on the 1943-44 pack of these fish bought between December 1, 1943, and March 28, 1944, the OPA announced October 17. The saugers and trout covered by this action include only those priced under MPR-364--Frozen Fish and Seafood.

The prices for these species were set on March 28, 1944, and substantially reduced some ceilings established by the General Maximum Price Regulation at March 1942 levels. However, substantial quantities of trout and saugers had been bought during the season at high costs by importers who based their purchases on the higher ceiling prices in effect under the General Maximum Price Regulation. A great part of the pack is caught in the winter months between November and March, and stored for sale during the following autumn and early winter.

The provision will adjust out-of-pocket losses that importers may have suffered because of the price reduction. In no event will the adjustment provide a price higher than the importer's ceiling under the General Maximum Price Regulation, OPA said. Any adjustment granted will remain in effect only until December 1, 1944, because the new season's pack will be arriving at that time.

Amdt. 24 to MPR-364--Frozen Fish and Seafood--became effective October 18, 1944. Excerpts follow:

Maximum Price Regulation No. 364 is amended in the following respects:

1. Section 3 (b) is amended by adding the following subparagraph 4:

(4) *Net cost for sales of Canadian frozen trout or saugers.* Where the importer's prices have been adjusted under section 3 (e) (2) a wholesaler who has purchased frozen Canadian trout or saugers covered in Schedules 72 and 76 respectively the prices of which have been adjusted in accordance with section 3 (e) (2) may use as his "net cost" the adjusted price plus or minus any package differentials listed in section 13 for repackaging, if any, by the wholesaler, plus allowable transportation costs for delivery of the frozen fish or seafood to the wholesaler's established place of

doing business, from his supplier's place of business, exclusive of local trucking, hauling and handling charges. He may use this adjusted price in determining his net cost only where he has received written notice of the adjustment under section 3 (e) (2) and only for deliveries which he makes before December 1, 1944.

2. Section 3 (e) is redesignated 3 (e) (1) and paragraph 3 (e) (2) is added to read as follows:

(2) *Application for adjustment of maximum prices on inventories of frozen Canadian trout and saugers.* An importer of frozen Canadian trout or saugers covered in Schedules 72 and 76 respectively may apply to the Office of Price Administration at Washington, D. C. for an adjustment in his maximum

prices for his inventory of trout or saugers bought in Canada between December 1, 1943 and March 28, 1944, on hand at the date of application, where the purchase price of such inventory of trout or saugers plus the cost of storage to the date of application plus the cost of transportation plus duty for such inventory will exceed the total sales value of this inventory if sold at October ceiling prices.

The application shall show separately:

1. The inventory of trout or saugers bought in Canada between December 1, 1943 and March 28, 1944, on hand at the date of the application.

2. The per pound purchase price in Canada for such inventory.

3. The per pound storage cost incurred by the applicant for this inventory prior

to the date of the application and not included in the purchase price.

4. The per pound incoming transportation costs incurred by the applicant from the purchase point in Canada to the selling point or points in the United States and not included in the purchase price.

5. The per pound cost of duty not included in the purchase price nor in the transportation costs.

6. The maximum prices for Canadian frozen trout or saugers which were in effect under the General Maximum Price Regulation and the maximum prices which are in effect in October 1944, under the provisions of this regulation.

This adjustment shall be sufficient so that the applicant will recover the purchase price plus the cost of transportation and duty plus the cost of storage

for his current inventory. In no case, however, shall the adjusted ceiling price for sales in any city be greater than the highest price established by the General Maximum Price Regulation for the applicant's sales in that city. No adjustment under this section shall apply to sales or deliveries made after December 1, 1944. The order of adjustment may provide for appropriate notice of the change in maximum prices to wholesalers.

## Canned and Cured Fish Trade

### NINE-MONTH TUNA AND MACKEREL PACKS GREATER THAN 1943

During September, the production of canned tuna by California packers totaled 353,116 standard cases, according to reports released by the California Division of Fish and Game. Compared with 307,419 cases packed in September 1943, this was an increase of 15 percent. Albacore tuna, tuna flakes, and yellowfin tuna accounted for 79 percent of the pack. A substantial increase over the September 1943 pack was reported for albacore and striped tuna. The pack for the first nine months of the current year amounted to 2,308,806 standard cases--22 percent over the 1943 total.

The September pack of canned mackerel--286,417 standard cases--was 157 percent greater than the production in September 1943. The nine-month total of 391,150 cases was 55 percent above the pack for the corresponding period in 1943.

California Pack of Tuna and Mackerel--Standard Cases\*

Item	September 1944	August 1944	September 1943	Nine mos. ending with	
	Cases	Cases	Cases	1944	1943
Tuna:				Cases	Cases
Albacore	144,320	87,131	87,033	317,786	420,113
Bonito	2,328	1,746	6,195	5,084	30,584
Bluefin	17,040	48,376	11,544	364,123	138,161
Striped	47,155	47,252	32,499	254,772	244,947
Yellowfin	61,678	101,219	77,476	702,926	541,209
Yellowtail	5,693	51	925	18,648	55,443
Flakes	73,565	140,926	87,489	630,160	446,202
Tonno style	1,337	6,069	4,258	15,307	16,769
Total	353,116	432,770	307,419	2,308,806	1,893,428
Mackerel	286,417	17,915	111,582	391,150	251,674

\*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 15-ounce cans.

### GULF CANNERS PACK 126,000 CASES OF SHRIMP DURING SEPTEMBER

The 38 shrimp packing plants operating under supervision of the Seafood Inspection Service of the U. S. Food and Drug Administration packed 126,203 standard cases of shrimp in September, running the current season's total to the end of September to 187,193 cases, the Service's New Orleans Market News office reports.

Compared with the previous season, the 1944 total to the end of September was a decline of 18 percent, and it was 30 percent below the five-year average to that date.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases\*

MONTH			SEASON		5-yr.-average
1944	1944	1943	1944	1943	
Aug. 26-Sept. 30	Aug. 12-26	Aug. 28-Oct. 2	July 1-Sept. 30	July 1-Oct. 2	July 1-Sept. 30
126,203	59,564	127,632	187,193	228,157	268,006

\*All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and 6 1/2 oz. per can in the dry pack.

Canned shrimp quotations by Gulf Coast packers were made at the wholesale prices set by OPA on February 2, 1943 and revised June 1, 1944. These prices, per dozen plain No. 1 standard tins, f.o.b. point of production, are as follows:

Canned Shrimp Prices--Per Dozen Tins							
Item	Oct. 1, 1944		Oct. 1, 1943		Item	Oct. 1, 1944	
	WET PACK	DRY PACK	WET PACK	DRY PACK		WET PACK	DRY PACK
Broken .....	\$2.45	\$2.55	\$2.45	\$2.55	Large .....	\$3.05	\$3.15
Small .....	2.70	2.80	2.70	2.80	Jumbo .....	3.60	3.70
Medium .....	2.80	2.90	2.80	2.90		3.05	3.15

#### SEPTEMBER PILCHARD PACK 35 PERCENT BELOW 1943

California sardine processing plants canned 440,300 standard cases of pilchards during September, the second month of the 1944-45 season, according to reports from the California Sardine Products Institute and the California Division of Fish and Game. This pack was 26 percent below the September 1943 total. This drop, resulting from a 35 percent decrease in landings, was accompanied by reductions of 34 percent and 31 percent, respectively, in the September meal and oil production.

As compared with 1943-44 the season's total for canned pilchards showed a decrease of 21 percent.

#### California Sardine Landings, Canned Pack and Byproducts

Item	Unit	M O N T H			S E A S O N	
		1944	1944	1943	1944-45	1943-44
		Aug. 27-Sept. 30	Aug. 1-26	Aug. 29-Oct. 2	Aug. 1-Sept. 30	Aug. 1-Oct. 2
Landings	Tons	89,030	38,503	136,847	127,533	178,746
Canned	1 lb. ovals-48 per case	190,653	112,445	299,200	303,098	445,652
	1 lb. tails-48 per case	224,345	100,224	251,091	324,569	338,853
	1 lb. fillet-48 per case	646	1,144	1,585	1,790	5,717
	1 lb. round-96 per case	9,335	7,444	26,276	16,779	37,758
	5 oz.-100 per case	-	-	2,157	-	4,554
	Unclassified	15,325	15,766	13,456	31,091	23,696
	TOTAL, Std. 1 lb.- 48 per case	440,304	237,023	593,765	677,327	856,230
Meal	Tons	September 12,521	August 6,958	September 18,955	Sept. 30 19,479	Sept. 30 25,752
Oil	Gallons	3,420,356	1,468,810	4,963,271	4,889,166	6,553,811

#### NEARLY COMPLETE ALASKA SALMON PACK TOTALS 4,838,000 CASES

Except for minor operations, the 1944 Alaska salmon pack was complete on September 16, according to the Division of Alaska Fisheries of the Fish and Wildlife Service. To that date 4,838,203 standard cases had been packed. This was short of the 1943 pack to mid-September by 537,000 cases and 628,000 below the average of the five years 1939 to 1943.

#### Alaska Salmon Pack to and including September 16, 1944

District	Canneries Operated	Red	Pink	Chum	Coho	King	Total
Western	13	976,001	3,682	42,844	2,288	2,221	1,027,036
Central	44	459,822	1,002,063	284,346	94,649	29,831	1,870,711
Southeastern	38	131,771	1,033,207	669,884	103,968	1,626	1,940,456
Total 1944, Sept. 16	95	1,567,594	2,038,952	997,074	200,905	33,678	4,838,203
All districts--							
1943, Sept. 18	76	1,970,974	2,332,460	382,396	142,369	46,690	5,374,889
1942, Sept. 19	68	905,581	2,799,372	896,397	330,832	40,838	4,973,020
5-year average, Sept. 16	92	1,383,582	3,038,967	774,968	232,630	36,360	5,466,507
Total pack, 1943	79	1,980,827	2,333,312	388,020	160,194	46,649	5,409,002
" " , 1942	98	905,595	2,799,507	938,165	349,836	40,838	5,033,941
5-year average	98	1,387,863	3,037,903	804,748	248,336	36,374	5,515,224



## CANNED OYSTER INSPECTION REGULATIONS AMENDED

The Food and Drug Administration's oyster inspection regulation reprinted in Fishery Market News (Feb. 1944, p. 31) was amended (Federal Register of October 21) to enlarge a number of its provisions. Excerpts from the amendment follow:

## CANNED OYSTERS; MISCELLANEOUS AMENDMENTS

Under the authority of Section 702A of the Federal Food, Drug, and Cosmetic Act each of the sections hereinafter specified of the regulations for the inspection of canned oysters is hereby amended as indicated below:

In § 155.35 the second sentence in paragraph (a) is changed to read as follows: "When necessary, fly traps, fans, blowers, or other approved insect-control devices shall be installed."

Section 155.35 (d) is changed to read as follows:

- (d) All surfaces of washers, belts, tables, tanks, utensils, and other equipment with which unshucked or shucked oysters come in contact shall be of metal other than lead or of other smooth, nonporous material that can be readily cleaned. Metal seams shall be smoothly soldered. Shucking tables shall be so constructed as to preclude contamination of working surfaces or products thereon from foot traffic or wheelbarrows or other containers used in delivering steamed oysters to such tables.

Section 155.35 (h) is changed to read as follows:

- (h) An adequate number of sanitary wash basins, with liquid or powdered soap, shall be provided in both the shucking sheds and packing room and shall be located immediately adjacent to entrances. Paper towels shall also be provided in the packing room.

Section 155.36 (i) is changed to read as follows:

- (i) Shucking knives may be maintained by the individual owner and shall be thoroughly washed with soap and water and chlorinated before use each day. Chlorine solution shall be maintained at a strength of 200 parts per million.

In § 155.36 the designations of paragraphs (k) to (s), inclusive, are changed to (l) to (t), inclusive, and the following new paragraph is inserted as paragraph (k):

- (k) The delivery of steamed oysters to shuckers by means of manually rolling, trundling, or wheelbarrowing such oysters on or above shucking tables will not be permitted.

(Sec. 702A of the Federal Food, Drug, and Cosmetic Act (52 Stat. 1040 et seq.; 21 U.S.C. 301 et seq.))

These amendments shall become effective upon their publication in the Federal Register.

October 18, 1944.

WATSON B. MILLER  
Acting Administrator.

## CONTROL OF FILL OF CANNED OYSTER CONTAINERS PROPOSED

A proposed regulation covering the standard fill of container for canned oysters, along with the findings of fact, was published in the October 20, 1944, issue of the Federal Register by the Food and Drug Administration. Hearings on this regulation were held in Washington on August 22 and 23.

The proposed regulation prescribes that the "standard fill of container for canned oysters when the drained weight of the oysters in the can after processing averages less than  $\frac{1}{2}$  avoirdupois ounce per oyster is a fill such that the drained weight of oysters taken from each container is not less than 68 percent of the water capacity of the container."

The regulation also sets out the method of determining the drained weight, and prescribes the labeling for containers not meeting the specified fill.

Excerpts follow:

# CANNED OYSTERS; STANDARDS OF FILL OF CONTAINER

## PROPOSED REGULATION

It is proposed that, by virtue of the authority vested in the Federal Security Administrator by provisions of the Federal Food, Drug, and Cosmetic Act, 52 Stat. 1048, 1047, and 1055, 21 U. S. C. secs. 341, 343 (h) (2) and 371; the Reorganization Act of 1939, 53 Stat. 561 ff., 5 U. S. C. sec. 133-133v, and Reorganization Plans No. 1 (53 Stat. 1423) and No. IV (54 Stat. 1234); and upon the basis of evidence of record at the hearing duly held pursuant to notice issued on July 20, 1944 (9 F.R. 8192) the following order be made.

**Findings of fact.**<sup>1</sup> 1. On May 27, 1912 the Secretary of Agriculture, to facilitate the enforcement of the Food and Drugs Act of 1906, issued an announcement known as Food Inspection Decision 144 with regard to fill of containers for canned foods. This announcement was general in terms and pertinent provisions stated in substance that in canned food products the can serves not only as a container but also as an index to the quantity of food therein; that the can should be as full of food as practicable for packing and processing without injuring the quality or appearance of contents; and that when food is packed with water, brine, etc. the can should be as full of the food as practicable and should contain only sufficient liquid to fill the interstices and cover the product. (R. 14-16).

2. On February 19, 1914, after extended investigation the Bureau of Chemistry of the Department of Agriculture, which had charge of the administration of the Food and Drugs Act of 1906, issued a Service and Regulatory Announcement designated S. R. A., Chemistry 1. This announcement contained among other provisions the following:

3. Weights of oyster meat required in cans of various sizes.

This notice is issued to inform the trade that pending further investigation the weights agreed upon by the canners at their meeting in Washington in October, 1912, will be regarded by the board as satisfactorily fulfilling the requirements of Food Inspection Decision No. 144. It is expected, however, that the "cut-out" weight of all cans shall conform with this agreement, and where a variation occurs it shall be as often above as below the agreed weight. The weights which have been agreed upon are given below.

Size of can		Weight of drained oysters "cut-out"
Diameter	Height	
Inches	Inches	Ounces
2 1/16	2 1/4	4
2 1/8	2 3/8	5
2 1/4	2 1/2	6
2 3/8	2 3/4	8
2 1/2	2 3/4	10

(R. 16-17).

3. The drained weights prescribed by this announcement are from 42% to 49% of the estimated water capacity of the respective cans. (R. 18-19).

4. Cans of oysters filled to the minima prescribed by the announcement are only about two-thirds full of oysters. When so filled the cans contained a smaller quantity of oysters than consumers expect from the size of the con-

<sup>1</sup> The page references to certain relevant portions of the record are for the convenience of the reader; however, the findings of fact are not based solely on that portion of the record to which reference is made, but on consideration of all the evidence in the record.

tainer. This percentage of fill is much below that found in other canned foods generally. (R. 19-21, 111-112).

5. Prior to 1928 all oyster canneries in this country were located along the Atlantic coast and the Gulf coast. In 1928 oyster canning was begun on the Pacific coast. At present oyster canneries are situated principally on the South Atlantic and Gulf coasts and the Northwest Pacific coast. (R. 30, 143-144, 176-177).

6. The oysters canned on the Atlantic coast and Gulf coast are for practical purposes the same type but those canned on the Pacific coast are of different species, and are considerably larger in size. (R. 32, 144, 147, 215, Exh. 15).

7. After the shell oysters are delivered to the cannery it is the practice of some canneries to wash them. The procedure in all canneries thereafter is essentially the same. The oysters are placed in baskets or cars and then in a retort or steam box and steamed (or pre-cooked, as it is sometimes called). After steaming they are shucked, washed, and drained, sometimes graded, and filled into the cans by hand. Each can is filled with a predetermined weight of oysters, brine or water and a salt tablet are added, and the cans are sealed by machine and then processed by heat to prevent spoilage of the product. (R. 32, 123-128, 145-146, 217).

8. The steaming causes the shells to open and thus permit easy shucking, at the same time the oyster meat loses liquid and shrinks in both size and weight. Until the maximum shrinkage is reached increased time or temperature of steaming increases the shrinkage. The time and temperature of steaming varies in different canneries and at different times in the same cannery, depending on a number of factors such as the amount of shrinkage the canner desires and the difference of composition of the oysters. (R. 77, 124-125, 158, 206-207).

9. In general Pacific coast canneries do not steam to the same extent as Atlantic and Gulf canneries. In Atlantic and Gulf packed oysters there is usually a slight gain in weight during processing in the can, whereas in Pacific packed oysters a considerable part of the total shrinkage takes place in the processing with a consequent loss of weight. (R. 32, 44, 76, 124-125, 145-147, 206-207, 216, Exhs. 6A-6D, 9A-9B, 15).

10. Considerable experimental work has been done in recent years by the Food and Drug Administration on Atlantic coast and Gulf coast canned oysters for the purpose of establishing a fill of container standard. Very little experimental work has been done by the Administration on Pacific coast canned oysters, the principal reason being that none have been packed there since 1942. (R. 30-31, 51, 114).

11. It is entirely practicable under existing cannery practices for canneries on the Atlantic coast and Gulf coast to pack oysters so that the drained weight of oysters taken from each can will be at least 68% of the water capacity of the container. Such a fill can be met in commercial practice without unreasonable difficulty and without damage to the product. When so packed the cans are reasonably full of oysters and such a fill would protect consumers from slack filling of the containers. (R. 13-14, 21, 62-63, 75-77, 86-87, 95, 107-109, 111-112, 130, 136, Exhs. 6A-6D, 7, 8, 9A-9B, 10, 11, 12A-12G, 13, 14).

12. Pacific coast canners have not packed oysters commercially since 1942. They have in the past packed oysters in only two different size cans, to wit, the

No. 1 can, so-called, the dimensions of which are 2 1/16 inches in diameter and 4 inches in height and which has a water capacity of 10.9 ounces avoirdupois; the No. 1 tall salmon can, so-called, the dimensions of which are 3 1/8 inches in diameter and 4 1/4 inches in height and which has a water capacity of 16.6 ounces avoirdupois. It has been the practice of Pacific coast oyster canners to pack the No. 1 can to give a drained weight of 5 ounces and to pack the No. 1 tall salmon can to give a drained weight of 8 ounces. There are usually from 4 to 8 oysters in the No. 1 can, the maximum number being 10, to give the 5 ounce drained weight. There are usually from 7 to 13 oysters in the No. 1 tall salmon can, the maximum number being 15, to give the drained weight of 8 ounces. The average drained weight per oyster of Pacific coast canned oysters is at least 1/2 ounce and is usually more. (R. 18, 118, 143, 147, 152, 163, 172, 176, 193, 197-199, 208-210, Exh. 3).

13. Atlantic coast and Gulf coast canned oysters vary in size, their drained weight averaging from about 4 oysters per ounce to about 13 oysters per ounce. (R. 107, Exh. 14).

14. Standards of fill of container for canned oysters in terms of percentage of water capacity of containers are generally more satisfactory than in terms of ounces per can of each size, because they would encompass any size of can, including sizes not often used. (R. 110-111).

15. A satisfactory and accurate method of determining the drained weight of canned oysters is as follows:

Keep the unopened canned oyster container at a temperature of not less than 68° or more than 95° Fahrenheit for at least 12 hours immediately preceding the determination. After opening, tilt the container so as to distribute its contents evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than 3 pounds, and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and the drained oysters. The weight so found, less the weight of the sieve, shall be considered to be the drained weight of the oysters. (R. 96-98, 102, 112-113, Exh. 14).

16. A satisfactory and accurate method for determining water capacity of containers is set forth in § 101 (a) of Title 21, Code of Federal Regulations, Cumulative Supplement. (R. 102-106, Exh. 2A).

17. When canned oysters fall below the standard of fill of container a label statement which is satisfactory and which fairly and accurately informs the consumer of that fact is the general statement of substandard fill specified in § 102 (b) of Title 21, Code of Federal Regulations, Cumulative Supplement, followed by the statement: "A can of this size should contain — oz. of oysters. This can contains only — oz." the blank spaces being filled in with the applicable figures. (R. 22-24, 38-39, Exh. 2).

**Conclusions.** 1. There is insufficient evidence in this record to warrant the finding of facts on which to base a stand-

ard of fill of container when drained weight of oysters in a particular can averages  $\frac{1}{2}$  ounce or more per oyster.

2. Promulgation of the regulation hereinafter prescribed, fixing and establishing a standard of fill of container for canned oysters, will promote honesty and fair dealing in the interest of consumers.

Wherefore, the following regulation is hereby promulgated:

**§ 36.8 Canned oysters; fill of container; label statement of substandard fill.** (a) The standard of fill of containers for canned oysters when the drained weight of the oysters in the can after processing averages less than  $\frac{1}{2}$  avoirdupois ounce per oyster is a fill such that the drained weight of oysters taken from each container is not less than 66 percent of the water capacity of the container.

(b) For the purposes of this section canned oysters means oysters packed into containers which are then sealed and processed by heat to prevent spoilage.

(c) Water capacity of containers is determined by the general method provided in § 10.1 (a) of this chapter (21 CFR, Cum. Supp. 10.1).

(d) Drained weight is determined by the following method:

Keep the unopened canned oyster container at a temperature of not less than 68° or more than 95° Fahrenheit for at least 12 hours immediately preceding the determination. After opening, tilt the container so as to distribute its contents evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than 3 pounds, and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth which complies with the specifications for such cloth set forth under "2360 Micron (No. 8)," in Table I of "Standard Specifications for Sieves," published March 1, 1940 in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and the drained oysters. The weight so found, less the weight of the sieve, shall be considered to be the drained weight of the oysters.

(e) If canned oysters fall below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter (21 CFR Cum. Supp.),

in the manner and form therein specified, followed by the statement, "A can of this size should contain ---- oz. of oysters. This can contains only ---- oz.," the blanks being filled in with the applicable figures.

Any interested person whose appearance was filed at the hearing may, within 20 days from the date of publication of this proposed order in the *FEDERAL REGISTER*, file with the Hearing Clerk of the Federal Security Agency, Office of the Assistant General Counsel, Room 4148 South Building, 12th Street and Independence Avenue, Southwest, Washington 25, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the proposed order, and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs should be submitted in quintuplicate.

Dated: October 17, 1944.

WATSON B. MILLER,  
Acting Administrator.

[F. R. Doc. 44-16120; Filed, Oct. 19, 1944;  
41:18 a. m.]

#### AMDT. 2 TO MPR-448 MADE EFFECTIVE OCTOBER 23

Consumers will pay 7 to 8 cents more for a No.  $\frac{1}{2}$  flat can of Pacific Coast butter clams or little neck clams after October 23, 1944, the OPA announced October 17. This increase was necessary because ceiling prices previously fixed for these items were too low in relation to increased production costs, OPA said. Cannerys faced out-of-pocket losses in their operations.

These sales were priced under the General Maximum Price Regulation prior to the issuance of this amendment. The prices established under General Maximum Price Regulation were the selling prices of canned clams packed in the latter part of 1941. Since that time the cannerys' production costs, including the uncontrolled prices of raw clams, have increased materially. The prices established under the General Maximum Price Regulation are therefore too low in relation to production costs, and cannerys face an out-of-pocket loss in their operations. The production of canned butter and little neck clams has progressively decreased each year since 1941. In terms of cases of  $\frac{1}{2}$  flats, 48 cans to the case, the production amounted to 22,380 cases in 1941, 10,927 cases in 1942, and 4,772 cases in 1943.

The prices set in this amendment were determined by an analysis of the data submitted by representative firms of the industry. The producers of canned butter and little neck clams are located in the Puget Sound area and in Alaska. This pack constitutes the major part of their production. The prices fixed by this amendment should result in an increased production and provide the industry as a whole with a normal return.

Prices are fixed for whole and minced clams in all can sizes. These prices are fixed f.o.b. cannery for domestic production, and f.o.b. Seattle for Alaskan production. The increases in the larger size can are similar to the increase in the No.  $\frac{1}{2}$  flat can.

Prices at the cannery level are as follows:

	Per dozen cans		Per dozen cans
No. $\frac{1}{2}$ Flat .....	\$2.15	No. 2 .....	\$5.00
No. 1 E. O. (Or Picnic) .....	2.70	No. 10 .....	22.45
No. 1 Tall .....	4.10		

Wholesalers determine their ceiling prices by a percentage mark-up over cost. Retailers price in the same manner.

Excerpts from Amtd. 2 to MPR-448--Canned Clams--follow:

Maximum Price Regulation No. 448 is amended in the following respects:

1. In section 1, paragraphs (c), (d) and (e) are redesignated paragraphs (d), (e) and (f), respectively. A new paragraph (c) is inserted to read as follows:

(c) *Butter clams and little neck clams.* The prices set forth below are maximum prices per dozen cans f. o. b. car at Seattle, Washington, for butter and little neck clams, whole or minced, canned in territory outside the Continental United States and f. o. b. car at the shipping point nearest cannery for butter clams and little neck clams, whole or minced, canned within the United States. The maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts and differentials to purchasers of different classes.

	Per dozen cans
No. 1/2 flat.....	\$2.15
No. 1 E. O. (or Picnic).....	2.70
No. 1 tall.....	4.10
No. 2.....	5.00
No. 10.....	22.45

\* 3. In section 1, redesignated paragraph (f), is amended to read as follows:

(f) With the first delivery of an item of canned clams after the effective date of this regulation or the effective date of any amendment thereto changing the seller's maximum price, he shall:

(1) Supply each wholesaler and retailer who purchases from him with written notice reading as follows:

**NOTICE TO WHOLESALERS AND RETAILERS**

Our OPA ceiling price for (describe item by kind, variety, brand and container type and size) has been changed under the provisions of MPR No. 448. We are authorized to inform you that if you are a wholesaler or

retailer pricing this item under MPR No. 421, 422 or 423 and if we are your customary type of supplier you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations. (See section 6 in each case.) You must refigure your ceiling price on the first delivery to you of this item on and after (insert effective date of the regulation or amendment).

For a period of 90 days after the effective date of the regulation or amendment and with the first shipment after the 90-day period to each person who has not made a purchase within that time the canner shall include in each case or carton containing the item, the written notice set forth before or securely attach it to the outside thereof.

(2) Supply each purchaser of the item who is a distributor other than a wholesaler and retailer with written notice of the establishment of the new maximum price. The notice shall be attached to, or stated on, the invoice covering the first delivery to such purchaser after the effective date of the regulation or the amendment changing the maximum price.

4. Section 2 of the regulation is amended to read as follows:

**Sec. 2. Sales of canned clams at higher than maximum prices prohibited.** (a) Regardless of any contract, agreement or other obligation, no canner shall sell or deliver and no person in the course of trade or business shall buy or receive from any canner any canned clams covered by this regulation at prices higher than the maximum prices established by this regulation, and no person shall agree or solicit or attempt to do any of these things.

(b) Prices lower than the maximum prices may, of course, be charged and paid.

9. In section 11, after the definition in paragraph (5d), the following definitions are inserted:

(5e) "No. 1/2 flat" in the case of butter or little neck clams means a can (307 x 200.25 or 307 x 201.25) packed to a net drained weight of not less than 3 1/2 oz. of clams.

(5f) "No. 1 E.O." or "No. 1 Picnic" in the case of butter or little neck clams means a can (211 x 400) packed to a net drained weight of not less than 5 oz. of clams.

(5g) "No. 1 Tall" in the case of butter or little neck clams means a can (301 x 411) packed to a net drained weight of not less than 8 oz. of clams.

(5h) "No. 2" in the case of butter or little neck clams means a can (307 x 409) packed to a net drained weight of not less than 10 oz. of clams.

(5i) "No. 10" in the case of butter or little neck clams means a can (603 x 700) packed to a net drained weight of not less than 50 oz. of clams.

10. In section 11, after the definition in paragraph (7c), the following definitions are inserted:

(7d) "Butter clams" means bivalve mollusks of the species *Saxidomus nuttalli*.

(7e) "Little neck clams" means bivalve mollusks of the species *Tapes staminea*.

This amendment shall become effective October 23, 1944.

Issued this 17th day of October 1944.

CHESTER BOWLES,  
Administrator.

# OPA AMENDS ORDER RESTRICTING SUGAR FOR FISH CURING

Increased flexibility in the use of sugar by industrial users of rationed foods who pack, cure or process meats, fish or poultry was provided by the OPA on October 2.

An industrial user may now, over a quarterly period, average out his use of sugar for each class of products at the maximum rate permitted for that class. Previously, rate of use of sugar for any product in a class could not exceed the rate for the class.

The greater flexibility, established upon the recommendation of the meat packing industry, will not substantially increase the over-all use of sugar in meat packing, processing and curing, OPA said.

Amdt. 45 to Revised Ration Order 3--Sugar--became effective October 4, 1944. Excerpts follow:

Revised Ration Order 3 is amended in the following respects:

1. Section 1407.87 (a) is amended by adding the following sentence: "However, in the case of the classes of products listed in Table V, he may obtain within each such class a provisional allowance of sugar only for those products in which he used sugar in either 1941, 1942, or 1943."

2. Section 1407.88 (d) is amended by inserting in the first sentence between the words "(listed in Table VII)" and "or cooked beans" the words "canned or cured meats, fish, or poultry (listed in Table V)".

3. Section 1407.88 (e), (f), (g), and (h) are redesignated §§ 1407.88 (f), (g),

(h), and (i), respectively, and a new § 1407.88 (e) is added to read as follows:

(e) An industrial user who uses sugar in any quarterly period for packing or processing any of the products listed in Table V of Schedule A must, before the sixteenth day of the following quarterly period, file with his Board (or District Office, if he is registered there) a written report showing (1) his use of sugar for each class of products, as listed in Table V, and (2) the number of units of each such class of products which he packed or processed during that period, counting only those products in which he used sugar in 1941, 1942 or 1943.

4. Section 1407.89 (b) is amended by deleting from the first sentence the number "V" and by adding at the end of the section the following: "No industrial user may use more sugar in any quarterly period for packing or otherwise processing any class of products listed in Table V of Schedule A, § 1407.241, than the amount determined by multiplying the number of units of products in that class (counting only those products in which he used sugar in either 1941, 1942 or 1943) packed or otherwise processed by him in such quarterly period by the allowance per unit for such class of products specified in Table V of Schedule A."



Item 8 in Table V is "pickled and cured fish, shellfish, and poultry products," and for this item, 70 percent of the amount of sugar used during 1941 per unit of product in this class is allowed.

#### SALMON INDUSTRY ASKED TO MOVE SALMON EARLY

The Office of Transportation, War Food Administration, on October 16 stated to the salmon industry that it had been advised that the supply of refrigerator cars will be even more restricted this winter than in previous winters. The railroads require that refrigerator cars be used for shipments of canned salmon after November 15, 1944. It was urgently requested that every effort be made by shippers to move as much salmon as possible prior to November 15.

#### WFA AMENDS CANNED SALMON SPECIFICATIONS

WFA specifications covering canned salmon were amended September 15 by Supplement No. 4 to FSC-1873 (Canned Alaska Salmon) and Supplement No. 1 to Awd-5 (Canned Salmon-Continental United States) to include the following additional specification:

"No. 2 Coho Salmon shall be Canned Coho Salmon meeting all the requirements for this species contained in Federal Specification No. PP-S-31A, Sections B through F, inclusive, except that the color may be dull, oil may be negligible, texture may be somewhat soft, may be watermarked, and odor and flavor may be typical of this species for the late run."

The WFA will consider requests to amend existing canned salmon contracts to accept delivery of No. 2 Coho Salmon packed 48 one pound tall cans per case at 60 cents a case less, and No. 2 Cohos packed 48 one-half pound cans per case at 42 cents a case less than the applicable price for Cohos in contracts now in effect.

#### WFA AMENDS CANNED PILCHARD SPECIFICATIONS ON OCTOBER 19

Because of requirements of the United States Army, the WFA on October 19, in Announcement Awd-135, issued Amendment 1 to the present contract form PB-135, to permit vendors to make additional charge for extra strapping and casing services performed by them.

Offer of Sale Form PB-135, Canned Pilchards, was thereby amended by adding paragraph (c) to Section 1--Prices as follows:

- (c) If ordered by the CCC to apply extra strapping or to use export cases other than those provided in paragraph (a) above or to affix gummed stickers or stencil special markings on cases, the CCC will pay for the actual additional cost of such services in the amount to which we are entitled under OPA Supplementary Order 34, or as this order may be amended, provided certification of such charges in the form of an affidavit accompanies claim for payment. It is agreed that we will keep itemized records of such expenses and that these records will be available for inspection by CCC at any time within a period of three years. Our claim for payment will reflect such costs as a separate item.

#### CANNED PACIFIC MACKEREL SPECIFICATIONS AMENDED SEPTEMBER 22

On September 22, the WFA amended specifications covering canned mackerel as set forth in Amdt. 1 to Offer Form PEP-89. All offers made subsequent to the date of amendment will be made subject to the revised specification. Excerpts from Amdt. 1 follow:

The specifications covering Canned Mackerel are hereby amended as follows:

The present definition of the term "well cleaned" as stated in Form PEP-89, paragraph 3, Specifications, Definitions (b) is deleted and the following substituted in lieu thereof:

- (b) The term "well cleaned" means that the fish shall have the heads removed. Tails shall be removed to the extent that they shall not be present in amounts in excess of 20 percent by count of pieces of fish. The fish shall be free of entrails and other objectionable offal.



## Byproducts Trade

### WPB ORDER M-373 ENLARGED

The WPB on October 6 revoked Order L-40, which restricts the use of Vitamin A in pharmaceutical preparations, and transferred Vitamin A controls to Order M-373. The latter order now controls all oils containing 500 or more grams of Vitamin A. Formerly, the order controlled only oils containing a minimum of 1000 grams of the vitamin. WPB officials explained that the lower potency oils were included to prevent any diversion of the vitamin, especially for use in feeds.

Prior to the revision, oils in which the number of units of Vitamin A per gram were less than five times the number of Vitamin D units per gram were exempted from the order. This provision, permitting the unrestricted use of large quantities of Vitamin A, is revoked in the amended order.

To save paper work, the small order exemption for Vitamin A has been raised from 500,000,000 (M) units to 1,000,000,000 (b) units.

Dealers and processors of raw materials representing an equivalent of at least one billion units of Vitamin A monthly are now required to submit a monthly report of stocks and production to WPB on Form 2946, not later than the 10th day of the calendar month following the month covered in the report.

### ORDER GOVERNING USE OF VITAMIN A IN FEED TERMINATED

War Food Order 99, controlling the use of Vitamin A in mixed feed for poultry and livestock, has been terminated by the WFA as of October 14. The order has been in effect since May 1944. The supply of fish oil, fish-viscera oil, or fish-liver oil of low Vitamin A potency which is used in mixed feed has improved under the order so that there is now adequate Vitamin A to meet normal requirements of the feed industry.

Fish oil of high Vitamin A potency, used for pharmaceutical preparations and for food-enrichment purposes, is still not available in sufficient quantities to meet civilian, military, and Lend-lease requirements. Use of high potency Vitamin A oils for these purposes is controlled by WPB Order M-373.

### LIVER OIL OF UNBORN SOUPFIN PUPS ANALYSED

Recently, a group of 25 pups from one soupfin shark mother was examined at the Seattle Fishery Technological Laboratory and the livers analysed for vitamin A and oil content. The 15 male pups, which varied in weight from 113.0 grams (4.0 oz.) to 131.0 grams (4.6 oz.) and in length from 13.63 inches to 14.75 inches, had an average weight of 125.1 grams (4.4 oz.) and an average length of 14.20 inches. Similarly, the 10 female pups had a variation in weight of from 120.0 grams (4.2 oz.) to 132.0 grams (4.7 oz.) and in length of from 13.50 inches to 14.50 inches with an average length of 14.14 inches.

Livers were too small for individual analysis and, therefore, were analysed in composite groups by sex. Male livers averaged 6 grams (0.21 oz.) in weight and had an oil content of 48.6 percent and a vitamin A content of 111,400 U.S.P. units per pound of liver or 505 units per gram of oil. Female livers averaged 6.5 grams (0.23 oz.) in weight and had an oil content of 48.5 percent, and a vitamin A content of 88,700 U.S.P. units per pound of liver or 403 units per gram of oil. In the present instance, the liver oil from unborn soupfin pups was less than 1 percent as potent in vitamin A as liver oil from soupfin shark of average commercial size.

### WFA AMENDS ORDERS GOVERNING USES OF FATS AND OILS

War Food Administration regulations controlling the use of fats and oils in the manufacture of soap will be contained after September 30, 1944, in War Food Order No. 42b instead of in WFO-42, WFA said October 1. Use of fats and oils in protective coatings, coated fabrics, and floor coverings will be contained in WFO-42a, and fats and oils in edible products will be contained in WFO-42.

WFA has amended WFO-42 (Amdt. 11) so that it will apply only to edible products, and has issued separate orders (WFO-42b and WFO-42a) covering soaps, and protective coatings, coated fabrics and floor coverings. Formerly WFO-42 regulated the use of fats and oils in all these commodities. The new arrangement will simplify the application of the order to the particular industry involved.

Beginning with the third calendar quarter (July-September) quota users of fats and oils under WFO-42, 42a, and 42b are required to report their quarterly consumption directly to WFA.

All users of fats and oils in edible products, protective coatings, coated products, and floor coverings, and in soap whose consumption is more than 15,000 pounds per calendar quarter are required to report monthly and quarterly to the Bureau of the Census. The minimum reporting requirements formerly were 6,000 pounds per calendar quarter.

Users of fats and oils in the manufacture of soap, or in protective coatings, coated products, and floor coverings are allowed 10,000 pounds per calendar quarter in addition to their quota, but this 10,000 pounds may not be used until the quarterly quota has been consumed. Unused portions are forfeited at the end of each quota period. The use of 2 pounds of oil in a gallon of paint is permitted where quotas are derived from the manufacture of casein or paste water paint. Only 1 pound formerly was permitted.

For the period ending March 31, 1945, fish oil may be used without restriction if the manufacturer deducts the amount of fish oil he included in determining his base period use.

#### FATS AND OILS SITUATION FORECAST BY USDA

In view of the tight world supply situation, prices of fats and oils in the United States probably will remain at or near ceilings during 1945, the Department of Agriculture states in the October 1944 issue of The Fats and Oils Situation. In the following year or two, the major factors that would bring a decline in world prices of fats and oils would be the reopening of Far Eastern oilcrop-producing areas to world trade and an increase in whale oil production. A decline in world prices or a decline in business activity would exert downward pressure on prices of fats and oils in the United States, but these prices will also depend on Government price-supporting programs.

United States production of fats and oils from domestic materials in the 1943-44 crop year, at about 11.2 billion pounds, was the highest on record. It was approximately 3 billion pounds over the 1937-41 average. Reflecting the record 1943 pig crop, lard output in 1943-44 advanced to a new high level of nearly 3.5 billion pounds. Output of inedible tallow and greases, soybean oil, and linseed oil also reached new peaks.

Table 5--Factory Production of Fats and Oils, August 1942 and 1943, June to August 1944, and Indicated Crop-year Production from Domestic Materials, 1940-43  
(Expressed in Millions of Pounds)

Item	August		1944		
	1942	1943	June	July	August
Fish oil .....	27.1	23.3	12.0	22.6	23.6
Fish-liver oil .....	.5	.8	.9	1.0	1.2
Grand Total of all Fats and Oils .....	659.0	737.7	840.7	768.3	717.3
Indicated Production from Domestic Materials					
Marine animal oils .....	Year Beginning	1940-41	1941-42	1942-43	1943-44
	July	173	216	165	172
Total of all Fats and Oils .....	-	9,331	9,671	10,745	11,214

The total supply of fats and oils in the United States in the current crop year may be about 700 million pounds less than a year earlier, depending partly on imports. Stocks of fats and oils, which increased roughly 450 million pounds from October 1, 1943 to October 1, 1944, are expected to decline materially during 1944-45.

World demand for fats and oils in 1945 probably will continue strong. European import demand for fats and oils is increasing rapidly. The pre-war level of net imports into Europe, excluding the United Kingdom and Russia, was about 4.5 billion pounds annually (including whale oil and oil-bearing materials in terms of oil), of which approximately 2 billion

pounds went to France, Belgium, Holland, and Italy. These levels of imports probably will not be reached in 1945, however.

No major increases in world export supplies can be expected until the Far Eastern sources of coconut, palm, soybean, and tung oils are again open to the Western nations. The pre-war level of net exports of fats and oils from areas now controlled by Japan and from the Philippines was about 3-1/3 billion pounds annually.

Available World Supplies to Increase--During the next several years, world supplies of fats and oils will be augmented by resumption of exports from the Far East, which in pre-war years averaged about 3-1/3 billion pounds (net) annually. Expansion of whaling activities in the Antarctic to the pre-war level would add another billion pounds annually to world supplies. Additional supplies of oilseeds in Argentina will be available when more fuel can be shipped to that area. The 1934-38 average of net exports of whale oil from surplus-producing areas was approximately 1.0 billion pounds.

Peak demand for fats and oils to be supplied from the United States may be reached in 1945. By 1946, world supplies may be materially increased by exports from the Far East, by expanded production of whale oil, and by greater availability of supplies in South America.

Table 6--Factory and Warehouse Stocks of Specified Fats and Oils, Crude Basis,  
August 31, 1942-44, June 30 and July 31, 1944  
(Expressed in Millions of Pounds)

Items grouped by major use	Aug. 31 1942	Aug. 31 1943	1 9 4 4		
	1942	1943	June 30	July 31	Aug. 31
Fish oil .....	118.4	92.2	85.5	102.1	109.1
Marine animal oil .....	44.5	41.0	55.7	53.3	51.7
Cod and cod-liver oil .....	12.6	13.7	12.4	11.9	12.7
Other fish-liver oil .....	2.7	1.9	2.4	2.5	3.3
Grand Total for all Fats and Oils .....	1,914.5	1,933.8	2,709.6	2,638.4	2,459.9

Most Fats and Oils Prices Continue at Ceilings--Sardine and menhaden oils were sold in October, as a month earlier, at moderate discounts under ceilings. Sales of crude menhaden oil were reported in mid-October at 8.25 cents per pound, f.o.b. plant, Chesapeake Bay area, compared with the ceiling of 8.9 cents per pound. On the Pacific Coast, a large volume of crude sardine oil in tank cars was sold at 62 cents per gallon (equivalent to about 8.3 cents per pound) compared with the ceiling of 66.75 cents per gallon.

## Foreign Fishery Trade

### USCC WILL HELP U. S. POST-WAR FOREIGN TRADE

In the transition period, while the difficult adjustments from war to peace are being made, the United States Commercial Corporation will act as an aide and partner of private trade, according to a statement in the October 31 Trade Relations Supplement to the Current Export Bulletin. In the newly liberated countries, while trade and commerce are too disorganized to operate other than through a central agency, USCC can act where it is virtually impossible for private trade to deal.

In the war theaters, USCC has acted and will continue to act as agent for the military services in the handling and disposition of commodities which are acquired as an incident to occupation. In the procurement and distribution of its purchases, it will continue to use the services of private business. USCC is now distributing all non-strategic imports through members of the import trade on the basis of their pre-war importations from the particular area.

### FEA PLANS FOR V-E DAY

Since WPB Chairman Krug's announcement of the War Production Board's Demobilization of Controls after Victory in Europe, the Foreign Economic Administration has been busy reviewing with WPB the coordination of the relaxation of domestic controls with export activities, according to the October 31 Trade Relations Supplement to the Current Export Bulletin.

Summation of the plan as it affects exporters reveals the following:

1. For commodities in extremely short supply, the existing allocation and distribution controls will be retained.
2. Commodities essential for the war activities of our Allies in the Pacific theater will be eligible for the military MM rating.
3. Export obligations of the U. S. Government, including supplies for the war-supporting activities of our Allies and essential rehabilitation, may receive military rating assistance if exceptional urgency is established.
4. All other essential exports are eligible for expediting assistance by means of WPB Directives to individual manufacturers.
5. In general, except for the cases described above, supply assistance will not be available to aid procurement for export.

## Statistical Summaries

### \$14,241,000 IN FISHERY PRODUCTS SPENT BY WFA IN SEPTEMBER

Canned salmon and dry-salted fish were the main items in September purchases of fishery products by the War Food Administration, reports published by that agency indicate. During the month, \$14,241,084 was spent on fishery products, bringing the total for 1944 through September to \$35,407,322.

#### Purchases of Fishery Products by W.F.A.

Commodity	Unit	September 1944		January 1-September 30, 1944	
		Quantity	F.O.B. Cost Dollars	Quantity	F.O.B. Cost Dollars
<b>FISH</b>					
Herring, canned	Cases	27,639	116,844	56,733	282,835
Mackerel, "	"	122,298	667,377	194,024	1,290,507
Pilchards, "	"	219,099	936,988	696,110	2,944,198
Salmon, "	"	711,063	7,867,625	1,324,048	14,418,968
Shrimp, "	"	-	-	8,986	102,324
Sardines, "	"	247,133	1,110,625	1,094,646	4,958,007
Squid, "	"	-	-	71,500	297,950
Tuna and tuna-like fishes, "	"	-	-	1,358	27,093
Fish, ground, "	"	-	-	87,000	204,115
Total ....	"	1,527,232	10,699,459	3,534,405	24,525,997
Fish, dry-salted	Pounds	16,755,000	2,435,339	25,531,070	3,833,350
" , pickled	"	19,188	1,295	17,720,686	1,327,084
" , smoked	"	-	-	3,414,258	392,935
" , dehydrated	"	-	-	224,000	268,800
Total .....	"	16,774,188	2,436,634	46,890,014	5,822,169
<b>BYPRODUCTS</b>					
Fish meal, "	"	2,280,000	84,735	3,000,000	113,897
Oyster shell flour	"	-	-	780,000	2,730
Oyster shell grits	"	-	-	600,000	2,400
Total .....	"	2,280,000	84,735	4,380,000	119,027
<b>VITAMINS</b>					
Vitamin A fish-liver oil	M Units	3,473,395	1,020,256	17,480,049	4,940,129
Grand Total .....		-	14,241,084	-	35,407,322

#### WHOLESALE AND RETAIL PRICES

Although average wholesale and retail prices for foods fell 2.2 percent and 0.5 percent during the month ending in mid-September, the retail prices of fresh and frozen fish continued to rise, according to the Bureau of Labor Statistics of the Department of Labor. A small decrease in canned salmon averages at retail reflected another slight drop in consumer prices for this commodity.

Wholesale and Retail Prices					
Item	Unit	Percentage change from--			
<u>Wholesale: (1926 = 100)</u>					
		<u>Sept. 16, 1944</u>	<u>Aug. 12, 1944</u>	<u>Sept. 18, 1943</u>	
All commodities	Index No.	103.6	-0.4	+0.7	
Foods	do	103.8	-2.2	-0.7	
		<u>Sept. 1944</u>	<u>Aug. 1944</u>	<u>Sept. 1943</u>	
Fish:					
Canned salmon, Seattle:					
Pink, No. 1, Tall	\$ per dozen cans	1.970	0	0	
Red, No. 1, Tall	do	3.694	0	0	
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.500	0	+3.8	
Herring, pickled, N. Y.	¢ per pound	12.0	0	0	
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0	
<u>Retail: (1935-39 = 100)</u>					
All foods	Index No.	<u>Sept. 12, 1944</u>	<u>Aug. 15, 1944</u>	<u>Sept. 14, 1943</u>	
		137.0	-0.5	+0.3	
Fish:					
Fresh and canned	do	200.4	+1.2	-3.9	
Fresh and frozen	¢ per pound	31.3	+1.4	-4.6	
Canned salmon:					
Pink	¢ per pound can	22.9	-3.0	-3.0	
Red	do	40.4	0	-3.1	

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## FISH AND SHELLFISH OF THE SOUTH ATLANTIC AND GULF COASTS

A 45-page handbook of information on the salt-water fisheries of the southern coast from Cape Hatteras to the Mexican border, has just been issued by the Office of the Coordinator of Fisheries.

The new bulletin is an account of the fishery resources of the entire southern coast and contains information on approximately 25 different kinds of fish, mollusks, and crustaceans that are important products of the Southern States. Interesting facts on the habits of the fishes, their food value, the methods of marketing, and the development of the fisheries, are included in this booklet, which should be useful to anyone associated with the fishing industry.

The bulletin is the third of a series of regional booklets on the fisheries written by Rachel L. Carson, a biologist of the Fish and Wildlife Service. Already published are "Fish and Shellfish of New England" (Conservation Bulletin 33), and "Fishes of the Middle West" (Conservation Bulletin 34).

"Fish and Shellfish of the South Atlantic and Gulf Coasts" is known as Conservation Bulletin 37, and may be obtained from the Superintendent of Documents, Washington 25, D. C., for 10 cents, or on request from members of Congress.

